Herb Hibiscus Flower Mexican Jamaica
Product # KE218 • Size 5 lb. case
Hibiscus flowers add a distinct red color
to any sauce or marinade recipe and
produce a slightly tart, dark, floral, berry
like flavor, reminiscent of cranberry.
It is most commonly steeped in water
and used to make a bright red,
refreshing drink, served as a fresca or
alternative to iced tea.

Chile Aji Amarillo Whole Dried
Product # KH716 • Size 10 lb. case
Wild Hibiscus Flowers are dark crimson in color
with a delicious raspberry/rhubarb flavor with a firm
but pliant texture which makes them easy to work with.
Serve as a garnish in Prosecco or Champagne, in
cocktails or in both sweet and savory food recipes.
Wild Hibiscus Flowers in syrup are packed in cane
sugar and water and are shelf stable for 3 years
unopened, or 3 months refrigerated once opened.

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Tamale Husk Corn Enconchada Bag Dry
Product # KF350 • Size 5 x 1 lb. bags
Also known as Enconchada,
these husks are triple cleaned and
packed in 1 # bags, in an
8 inch formed wrapper for easy
rehydration in making authentic
tamales. Five, 1 lb. bags.
Each yields 6 to 8
dozen tamales.

Chile Ancho Whole Dried
Product # KA676 • Size 10 lb. case
Ancho Chile is the “King” because of its widespread usage in sauces and moles. Like the
guajillo, ancho is one of the holy trinity (Ancho, Chipotle, Guajillo) of chilies that’s commonly used
in authentic Mexican mole sauces. It is actually a fully ripened and dried poblano pepper has a sweet
and smoky flavor slightly reminiscent of dried stone fruits, with a relatively mild heat, 4-9k Scoville.

Spice Chile Guajillo Dried Powder
Product # KD284 • Size 10 lb. case
Like the ancho, the guajillo is one of the holy trinity (Ancho, Chipotle, Guajillo) of chilies that’s commonly used in authentic
Mexican mole sauces. It is medium in heat level, with 3-5k Scoville. This powder has a tangy, pleasantly sharp taste with
hints of berry and pine, essential to produce tacos “Al Pastor”.

Spice Chile De Arbol Powder Dry
Product #KD268 • Size 10 lb. case
Chile de Árbol means “tree chili” in Spanish, a name which refers to the woody stem of the pepper
and can be used as a substitute in any recipe that calls for cayenne pepper. This is an
extremely hot pepper usually in the 15-30k Scoville unit range.