

**Product range**

# **WESTLANDPEPPERS**

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Fresh chilies and bell peppers

Dried chilies

Sauces

Spices and herbs

& more



# ABOUT WESTLANDPEPPERS

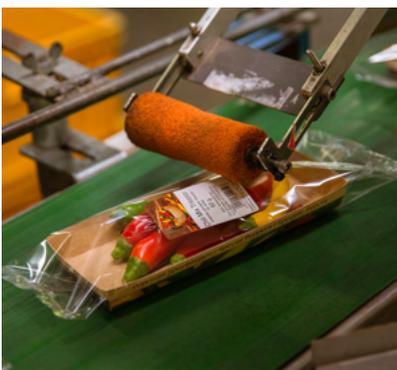


## OUR COMPANY

In 1930 Hendrik Boekestijn started the company that's now known as Westlandpeppers. He started with the cultivation of grapes, peaches, leeks and cauliflowers. Later he was succeeded by his son Pieter Boekestijn. Meanwhile, his three sons Henk, Dolf and Pieter have taken over the company and they cultivate a wide range of chilies and snack peppers. In the meantime, the fourth generation works at the company as well.

Westlandpeppers is located at two locations in 'Westland', the main location is in De Lier and a second location in 's-Gravenvzande. With totally 8,6 hectare of greenhouses. From April till November the products come from our own greenhouses in the Netherlands and from November till April the products come from Spain, Morocco and Israel, where we work with the same growers for years. This allows us to offer chilies and snack peppers year-round.

At our main location in De Lier, we have a large packaging hall where all our products are packed. Westlandpeppers offers various kilo- and small packages. The packages can be delivered with one or more products, according to your own composition. For the small packages, the customer can choose from a large number of possibilities, but an individual interpretation or a specific design is also possible.



# FRESH ASSORTMENT



## Spanish chili / Cayenne peper

The Spanish chilli, also known as the 'common' pepper or cayenne pepper, is perhaps the most widely used pepper worldwide. Spanish or red/green/yellow chili pepper is a collective name for the well-known elongated chilli peppers. The peppers have a mildly hot taste, which can be easily processed in any dish.



## Jalapeño pepper

The Jalapeño is a medium sized, crispy, mildly spicy pepper that is used in many Mexican dishes. With this pepper a dish becomes a lot sharper.



## Snack pepper / Sweet bite

The snack pepper is a sweet mini bell pepper. The snack pepper has a fresh, sweet and crunchy taste and is full of vitamin E.

# FRESH ASSORTMENT



## Habanero / Adjuma

The Habanero, in the Netherlands also known as Adjuma pepper, is a very sharp pepper, with a fruity taste. The orange habanero is only available from May to October.



## Lemon Habanero / Madame Jeanette

Comparable to the Habanero, but even more fruity and with a strong citrusy taste.



## Habanada

The Habanada is the Habanero without spiciness, with an irresistible tropical sweet taste.



## Poblano

Mexican bell pepper with a spicy and firm bite.



## Rawit / Bird's eye chili

De Rawit, ook bekend als Bird's eye chili, thai chili of Piri-Piri, is een kleine peper met een hete smaak.

# FRESH ASSORTMENT



## **Serrano**

This Mexican chili is similar to the Jalapeño chili but even more spicy.



## **Pimientos de Padron**

Mild Spanish tapas chili.



## **Shishito**

Mild Japanese chili. Similar to the Padron.



## **Corno di Toro\***

Italian long bell pepper.



## **Shakira / Anaheim\***

The Shakira is comparable to the Spanish chili, but this chili is a lot coarser.



## **Witpunt / Hungarian wax pepper\***

Bell pepper with slightly bitter taste.



## **Sweetie Drops\***

The Sweetie Drop pepper is a very small, sweet pepper. The Sweetie Drops have that real fresh experience and are crunchy with an amazing wild Amazon flavour.

# FRESH ASSORTMENT



## **Aji Amarillo**

South American chili. Medium hot with delicious fruity aromas.



## **Rocoto\***

South American chili. Round, mildly spicy, with a thick skin.



## **Tomatillo**

Mexican tomato with a fresh/sour taste.



## **Queen of Malinalco\***

Sweet Tomatillo with a yellow/green colour.



## **Aji Charapita\***

South American chili. Small peppers with a power full, fruity and citrus-like flavour.



## **Chili contest package**

10 different varieties of pepper, 2 of each kind are in the package.



## **Chili mix**



## **Sambal package**



## **Salsa Verde Mexicana package**

\*The products with an asterisk are not or limited available in the months November-April. This is because our own range of products, which we grow in the greenhouses in the Netherlands, differs from what is grown abroad at our growers. For the current availability or more information contact us, see last page.

# FRESH ASSORTMENT

## Super hots



### Carolina Reaper

According to the Guinness World Record, the Carolina Reaper is the hottest pepper in the world. Besides the very hot taste, this pepper is also recognizable by its fruity taste.



### Naga Jolokia

The Naga Jolokia, also known as the Buth Jolokia or Ghost pepper is an extremely hot chili.



### Trinidad Scorpion

The Trinidad Scorpion scores on the Scoville scale as one of the hottest chillies in the world. The chillies have a delicious, fruity taste, but are incredibly spicy!



*The super hot peppers are not or very limited available in the months November - April.*

Chilies are nature products and depend on natural conditions, which means that a chili needs a lot of light and warmth to get its sharpness. In the months January, February and March when the chillies come from Spain, Morocco and Israel, it's possible that the peppers are less hot due to little/less sunlight. This can also happen in the summer months if we have less sun here in the Netherlands. As a result, Westlandpeppers can't give any guarantees about the sharpness of the chillies. For more information contact us, see last page.

# DRIED ASSORTMENT



**Chipotle Ahumado**  
Dried and smoked Jalapeños.



**Dried Chipotle Morita**  
Chipotle that has been smoked less long, which makes them softer in flavour and more fruity in taste.



**Dried chile Habanero**  
Spicy dried red or yellow habanero chillies.



**Dried chile Ancho**  
Dried red Poblanos, mild spicy.



**Dried chile Mulato**  
Dried very ripe red Poblanos, mild spicy.



**Dried chile Pasilla**  
Chili with raisin-like aroma, medium sharp.



**Dried chile Arbol**  
Mildly spicy pepper, similar in shape to a mini Cayenne pepper.



**Dried chile Guajillo**  
Chili with strong fruity taste similar to the taste of green tea and berries.



**Dried chile Cascabel**  
Chili with a woody and smoky taste.

# DRIED ASSORTMENT



**Dried chile Serrano**  
Dried red Serrano chili.



**Dried chile Kashmiri**  
Dried Asian pepper.



**Dried Spanish chili**  
Dried pepper red.



**Dried sweet Ñora peppers**  
Dried Spanish small round red pepper with a sweet taste.



**Dried Sweet Pimientos**  
Dried spanish sweet bell pepper.



**Aji Panca**  
Peruvian pepper. Mildly spicy with a sweet and smokey taste.



**Dried pepper ristra**  
String of dried Guindilla chillies, 75cm long and contains about 200 pieces of dried chillies.



**Dried chile Pasilla de Oaxaca**  
Smoked variety of the Pasilla chili.



**Aji Mirasol**  
Dried variant of South American Aji Amarillo.

# DRIED ASSORTMENT



**Dried Madame Jeanette /  
Lemon habanero**



**Dried Naga Jolokia  
Super hot**



**Dried Trinidad Scorpion  
Super hot**



**Dried Carolina Reaper  
Super hot**



**Corn husk / corn leaf**



**Dried Chile Tepin  
very small spicy peppers**



**Dried Mexican chillies  
Try out package**



**Salsa Macha Box**



**Enchilada Sauce Box**

The dried products are available in various kilo- and small packages. The packages can be delivered with one or more products, according to your own composition. For the small packages the customer can choose from a large number of possibilities, but an individual interpretation or a specific design is also possible.

# SAUCES

Westlandpeppers has its own sauces. These sauces are made in small batches at a local farm/company. The sauces are made from our own fresh products with as few additives as possible.



**Smoked Habanero sauce**  
Sauce made from red habaneros and smoked and dried Chipotle chillies.



**Sriracha sauce - red**  
Fermented Sriracha sauce, made with mild peppers.



**Naga Jolokia sauce**  
Extremely hot sauce made from fresh Naga Jolokia's.



**Caribbean Scorpion sauce**  
Super hot sauce made from red or brown Trinidad Scorpion.



**Summer Heat sauce**  
Sweet & spicy sauce made from Lemon Habanero, pineapple and red pepper.



**Aji Amarillo Paste**  
Sauce made with pure Aji Amarillo peppers.



**Jalamayo**  
A delicious mayonnaise with a fantastic spicy touch from fresh Jalapeño peppers.



**Mirasol oil**  
A spicy and fruity oil made with Aji Mirasol chillies.



**Smokey Morita sauce**  
A smoky flavoured tabasco, ideal for tacos.

# SPICES & RUBS



**Aji Amarillo powder**



**Al Pastor Seasoning Mix**



**Ancho chile powder**



**Arbol chili flakes**



**BBQ Rub**



**Mexican Seasoning Mix**



**Guajillo chile powder**



**Pasilla chile powder**



**Smoked Chipotle Rub**



**Moringa powder**



**Epazote powder**



**Curry Leaves powder**

# SPICES & RUBS



**Jalapeño chile powder**



**Kashmiri chile powder**



**Ñora Pepper Rub**



**Naga Jolokia powder**



**Cayenne powder**



**Annatto seed**



**Annatto powder**



**Madame Jeanette flakes**



**Habanero chili flakes**



**Dried Curry leaves**



**Dried Hoja Santa**



**Bay leaves**

# FRESH HERBS & MORE



**Curry leaves**



**Hoja Santa / pepper leaf**



**Morgina leaves**



**Epazote**



**Mexican oregano**



**Theelers herbal tea**



**Corn tortillas Taiyari**  
Packed per ±90gr (12 pieces)



**Tostadas Taiyari**  
Packed per ±90gr (12 pieces)



**Cherry tomaten**  
Golden Taste



**Zucchini Flower /  
Courgette Flower**



**Spicy chips**  
Carolina Reaper chips  
Habanero chips



**Brand Garage Soft drinks**  
Herbal Moscow, Rose Lemonade,  
Passion Mama, Lemon Mama &  
Orange Mama.

# CERTIFICATES

Westlandpeppers is in possession of various certificates that show that we work in a (food) safe, hygienic and sustainable way. The certificates are valid for our packaging hall and greenhouses. We also want to create a pleasant working environment for our employees.

Westlandpeppers is in possession of these certificates:

- Global GAP
- GRASP
- IFS Food, higher level
- IFS Broker, higher level
- PlanetProof



Click on the image for the corresponding certificate.

# CONTACT

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