

Product range

WESTLANDPEPPERS

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-Gravenzande. 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.



WESTLANDPEPPERS



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.



Aji Amarillo

South American chili. Medium hot with delicious fruity aromas.



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.



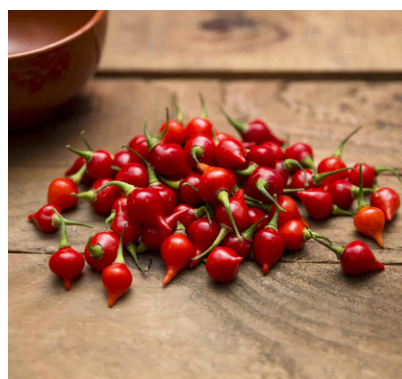
Witpunt / Hungarian wax pepper*

Bell pepper with slightly bitter taste.



Tomatillo

Mexican tomato with a fresh/sour taste.



Sweet Drops*

This is a very small, sweet pepper. They have that real fresh and crunchy experience with an amazing wild Amazon flavour.



Aji Charapita*

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

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 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.

Chillies 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 chilies.



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 Pasilla de Oaxaca
Smoked variety of the Pasilla chili.



Dried Spanish chili
Dried chili 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 Mirasol
Dried variant of South American Aji Amarillo.



Dried Rawit chili peppers



**Dried Madame Jeanette /
Lemon habanero**



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

DRIED ASSORTMENT



Dried Naga Jolokia
Super hot



Dried Trinidad Scorpion
Super hot



Dried Carolina Reaper
Super hot



Dried Mexican chillies
Try out verpakking



Corn husk / corn leaf



Enchilada Sauce Box



Salsa Macha Box



Dried Chile Tepin
Very small spicy peppers.

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 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. In addition, we sell various other sauces.



Smoked Habanero sauce

Sauce made from red habaneros and smoked and dried Chipotle chillies.



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.



Magic Miso Mayo

Mayonnaise made with white miso, Aji Amarillo Paste, white wine vinegar and lime juice.



Jalamayo

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



Aji Amarillo Paste

Sauce made with pure Aji Amarillo peppers.



Madame Jeanette sauce

Tropically sweet and fiery spicy sauce, made with madame Jeanette peppers and pineapple.



Smokey Morita sauce

Smoky, flavorful and spicy sauce with the thickness of a tabasco, ideal for tacos.



Sambal Le Beau Albert

WESTLANDPEPPERS



SAUCES



Copenhagen Hot Sauces



Sambal Baksi



Crispy chili oils
Trouble & Spice



T-Rex Hot Sauces



Dziki Bill Hot Sauces



Achiote Paste

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 leave



Huacatay



Epazote



Mexican oregano



Theelers herbal tea



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



Tostadas Taiyari
Packed per ±90gr (12 pieces)



Cherry tomatoes
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
- AH beter voor natuur & boer



Click on the image for the corresponding certificate.

CONTACT

Sales Wholesale

Dolf Boekestijn & Lisette Boekestijn

Mobile Dolf: +31 (0)6 - 22417372

Mobile Lisette: +31 (0)6 - 38028867

Office: +31 (0)174-521876

E-mail: Westlandpepperssales@gmail.com

Sales catering / webshop

Bram Kloosterman

Mobile: +31 (0)6 - 46197046

Office: +31 (0)174-521876

E-mail: Westlandpeppersinfo@gmail.com

Address

Westlandpeppers

Burg. Crezeelaan 44A

2678 KZ De Lier

The Netherlands

WESTLANDPEPPERS

