



PRODUCT SHEET · RANGE

CHILIES

Consistent heat, batch after batch.



Our chilies are harvested ripe, then sorted by colour and length to guarantee consistent appearance and heat. We grow varieties popular in West African cooking, such as the Big Sun lantern chili, as well as long chilies for foodservice, processing and export.

OUR RANGE

- **Lantern chili**
- **Mixed lantern**
- **Long red chili**
- **Long green chili**
- **Small red chili**



AGRINOVA-FARM · SENEGAL

Chilies sorted by colour and length, batch after batch.

12/12

Year-round continuous production

Greenhouse

Hydroponic growing in a controlled climate

Batch

Traceability from harvest to delivery

Cold

Cold chain from harvest onwards



Lantern chili

Big Sun type: intense fruity aroma, highly prized in Senegal.



Mixed lantern

Yellow, orange, red or green, as you require.



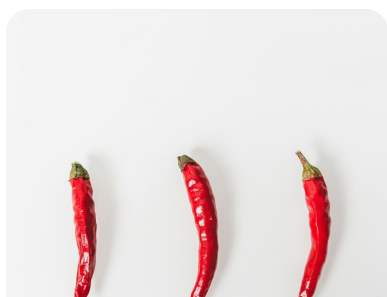
Long red chili

Slender shape and clean heat, for sauces and marinades.



Long green chili

Harvested before ripening, fresh and lively flavour.



Small red chili

Small size for seasoning and condiments.



Greenhouse grown

Hand-picked, fruit by fruit.

SPECIFICATIONS

Classes	Extra and Class I
Sizes	By length (Codex): code 1 ≤ 4 cm · code 2: 4–8 cm · code 3: 8–12 cm · code 4: 12–16 cm
Uniformity	Same variety, size and quality in each pack
Storage	5–10 °C · 85–95 % RH
Shelf life	2 to 3 weeks
Availability	Year-round

PACKAGING

2 kg carton

5 kg carton

100 g punnet

250 g punnet

Custom format

WHO IT IS FOR

Supermarkets & markets

Hotels & restaurants

Processors (sauces)

Wholesalers & export

Handling tip When ordering, specify the variety, colour and heat level you need: we build uniform batches.

Request your B2B quote

Regular volumes, framework contracts and professional logistics.

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