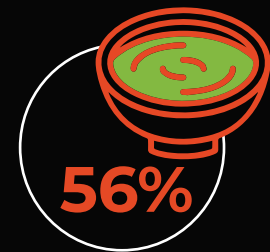




of **foodies** crave **Mexican** flavors – **Jalapeño** to **Habanero** to **Serrano!**

54%



56%

of **consumers** love to try **new dips & sauce flavors.**



68%

up on menus, **Gochujang** is one of the fastest-growing **flavors.**

Source: Technomic, Mintel



Let's Collaborate!



Scan the QR Code to "Contact Us" today and begin your culinary journey!

Or contact our team by email:
info@giraffefoods.com

www.giraffefoods.com



**THE
HOT
SAUCE
EXPRESS**

HOT! HOT! HOT!

Explore our hot sauce ideas to set your food on fire! Take a wild ride, increasing degrees of culinary heat – from mild sauces geared to ease into the expedition, all the way to hot-and-heavenly creations built to fuel a flavor inferno.



GUAJILLO CHILI HOT SAUCE

rich, fruity, and slightly earthy with mild heat

- Guajillo Chili Salsa
- Guajillo Barbacoa
- Guajillo Mole



OG HOT SAUCE

spicy with neutral peppery flavor

- Cayenne Pepper BBQ
- Cayenne Marinara
- Cayenne Honey



NASHVILLE HOT SAUCE

spicy sauce with a kick

- Buttery Nashville Hot
- Nashville Hot Honey
- Nashville Hot BBQ



SRIRACHA GOCHUJANG HOT SAUCE

sweet heat with a burst of umami flavor

- Sriracha Gochujang Mayo
- Sriracha Kimchi Hot
- Sriracha Maple



Fire Up Your Hot Sauce Sales

We're scouting out globally inspired flavors like these, so we can help you explore the world of cuisine your customers are craving –

- Peri-Peri Sauce
- Aji Verde Sauce
- Szechuan Sauce
- Chili Crisp Sauce
- Gochujang Sauce
- Serrano Garlic Sauce
- Bajan Hot Pepper Sauce
- Peach Jalapeño Hot Sauce
- Habanero Pineapple Hot Sauce
- Strawberry Habanero Hot Sauce



Count On The Classics

Get where you're going faster, with these go-to consumer classics. A variety of flavors and heat levels let you dial up just the "yum" they're yearning for –

- Buffalo Hot Sauce
- Sriracha Hot Sauce
- Nashville Hot Sauce
- Chili Garlic Hot Sauce
- Sweet Chili Hot Sauce
- Mango Habanero Hot Sauce

Discover our world of delicious possibilities – pepper – powered, spicy & hot!



Pepper Types

- Naga Morich
- Infinity Chili
- Chocolate Habanero
- Rocoto Pepper
- Habanero Pepper
- Scotch Bonnet
- Thai Chili
- Peri-Peri Pepper
- Pequin Pepper
- Goat's Horn Chili
- Cayenne Pepper
- Aji Amarillo Chili
- Serrano Pepper
- Jalapeño
- Calabrian Chili
- Chipotle Pepper
- Poblano Pepper
- Ancho Pepper
- Gochujang

Scoville Heat Units

- 1,598,227 SHUs
- 1,067,286 SHUs
- 350,000 SHUs
- 350,000 SHUs
- 350,000 SHUs
- 325,000 SHUs
- 100,000 SHUs
- 100,000 SHUs
- 58,000 SHUs
- 50,000 SHUs
- 50,000 SHUs
- 40,000 SHUs
- 23,000 SHUs
- 10,000 SHUs
- 2,500 SHUs
- 2,500 SHUs
- 1,500 SHUs
- 1,500 SHUs
- 1,000 SHUs

