

Zocalo Organic Aji Amarillo Paste

Aji, or chile peppers, are native to Peru, and the country boasts many distinct indigenous varieties that are used as a base for most of Peruvian traditional cooking. The aji paste is made from fresh aji, pureed and pasteurized. Aji amarillo is the most common type of aji and is one of the most important ingredients in Peruvian cooking. It has a heat level of 6. Although they are named yellow pepper their color changes to orange as they mature.



Product Details

Item	570115
Brand	Zocalo
Sold By	CS
Pack Qty	6
Pack Size	8 oz
Case GTIN/EAN/UPC	832924008806
Unit UPC	832924008806
Country of Origin	Peru
Shelf Life from Production	3 years
Storage	Dry
Kosher	No
Gross Case Weight	5.5 LB
Ingredients	Organic amarillo chili paste and citric acid.