

Zocalo Organic Aji Panca 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. One of the most common types of aji in Peru, aji panca is 3 to 5 inches in length and has a thick flesh that matures from a green to dark red in color. Distinct from the other ajis in its spiciness, aji panca is mild in heat intensity and provides a fruity, berry-like flavor that goes well in stews, sauces and fish dishes.



Product Details

| Item | 570117 |
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| Brand | Zocalo |
| Sold By | CS |
| Pack Qty | 6 |
| Pack Size | 8 oz |
| Case GTIN/EAN/UPC | 832924008813 |
| Unit UPC | 832924008813 |
| Country of Origin | Peru |
| Shelf Life from Production | 3 years |
| Storage | Dry |
| Kosher | No |
| Gross Case Weight | 5.5 LB |
| Ingredients | Organic panca chili paste and citric acid. |



