



A True Saying ...

Do not compromise on the quality and your customers will not negotiate on the price!





We have noticed that you have not purchased PEPPADEW® Sweet Piquanté Peppers for a while... Let's remind you why you should be continuing to buy these beauties!



OUR BRIGHT (RED) IDEA

It all started over 25 years ago with the discovery of a bright red pepper. Having identified the Piquanté Pepper as a new variety of fruit, a signature flavour was carefully crafted and PEPPADEW[®] presented the world with its first Sweet Piquanté Pepper.



LET YOUR INNOVATION START WITH OURS

Peppadew International

is a story of passion and dedication, a desire to create the state of the art and an enthusiasm to turn the ordinary into the extraordinary.

YOU EXPECT THE BEST -WE DELIVER IT

Years of ingenuity has not only led to unprecedented culinary experiences, but also to manufacturing operations of the highest standards. This is why we are proud suppliers to some of the largest retailers and food manufacturers in over 25 countries worldwide.





From field to fork, our quality standards meet & exceed the expectations of the world's most demanding food producers.

The love has grown, so has our range

PEPPADEW[®] maintains a first-to-market approach with a number of exclusive and unique offerings, including the Sweet Jalapeño Pepper.

While the PEPPADEW[®] product range has seen significant growth, expansion has been equally evident in its global reach.

What started as a modest production facility in the hills of Limpopo, South Africa, has grown into a global food brand.











WHY PEPPADEW[®] SWEET PIQUANTÉ PEPPERS?

- Pioneered by PEPPADEW[®]
- Carefully picked and deseeded by hand, then infused with the unmistakeable PEPPADEW[®] burst of flavour through the unique pickling process
- Firm and crunchy pickled peppers with an impeccable balance of sweet and
- tangy flavours and a perfectly matched mild heat
- No Added Preservatives
- Gluten Free
- Fat Free

- Contains Antioxidants
- High in Vitamin C
- Colourant Free
- Free From Common Allergens

DICED (Your Ingredient)

- Vegan
- Halaal
- Kosher

Properties	Heat Profile	Suitable Food Prep Uses
<i>Pepper Genus:</i> Capsicum baccatum Thin Walled Piquanté Pepper Firm and Crunchy Texture Vibrant Red Colour	Heat Profile: Low/Mild Capsaicin: 280 (Scoville Rating) Capsaicinoids: < 650	Fresh (Ready to use) Chilled Frozen Fried Baked





Endless versatility to your menu

























If you're ready to pep up your menus, your imagination and your profits talk to your Food Trucks representative today.