



CHEF CUBE CLASSICS

CHEF CUBE CLASSICS DRIED CHILES



CHILES- GROUND, FLAKES | MOST AVAILABLE IN QUARTS AND GALLONS

Aji Amarillo, Ground

Yellow, Peruvian; 30,000-50,000 Scoville

Aji Panca, Ground

Red, fine texture; 1,000-1,500 Scoville

Aleppo, Ground

Red, flakes; 10,000 Scoville

Ancho, Ground

Brownish-red; 1,000-1,500 Scoville

Calabrian, Ground

Red, flakes, Italian; 25,000-40,000 Scoville

Carolina Reaper, Ground

1,400,000-2,200,000 Scoville

Chipotle, Ground

Red, fine texture; 2,500-8,000 Scoville

De Arbol, Ground

Red-orange; 15,000-30,000 Scoville

Ghost(Bhut Jolokia), Ground

Orange/ red; 855,000-1,041,427 Scoville

Gochugoru Flakes

Red, warm and fruity; 4,000-8,000 Scoville

Guajillo, Crushed

Diced; small irregular shaped pieces

Guajillo, Ground

Red-orange to brown; 2,500-5,000 Scoville

Habanero, Ground

Fruit, citrus notes; 100,000-350,000 Scoville

Jalapeno, Ground

Yellow-green, med heat; 2,500-8,000 Scoville

New Mexico, Ground

Red-brown, mild heat; 800-1,400 Scoville

Pasilla Negro, Ground

Red-dark brown, fine; 1,000-2,500 Scoville

Serrano, Smoked, Ground

Red-brown, earthy; 5,000-15,000 Scoville

Chile Threads

Red-orange, mild heat; strings of red garnish

CHILES- WHOLE | SOLD BY THE POUND

Aji Amarillo, Whole

Ancho, Whole

Calabrian, Whole

Chipotle, Whole

De Arbol, Whole

Ghost (Bhut Jolokia), Whole

Guajillo, Whole

Mulato, Whole

New Mexico, Whole

Pasilla Negro, Whole

Thai, Whole

CHILES PASTE/ SAUCE

Chipotle in Adobo Sauce

7 oz. can

Achiote Paste

15 oz. | 1 lb. Tub