

**Mobile:** +91 - 96269 93222



### Bullet Chilli - Exporters / Manufactures / Wholesalers / Suppliers / Distributors in India



**FOB Price:** Pricing on Request **Min.Order Quantity:** 1 MTS

Supply Ability: 1X40 ft Container (13 MTS) and

Above

Port of Loading: Chennai, Krishnapatnam

Payment Terms: T/T (50 % Advance Rest 50 % Scan

copy of BL)

Product Type: Single Herbs & Spices

Style: Dried

**Size:** 5 - 7 mm

Grade: A

Certification: Spice Board

Weight: 5kg, 10kg, 18kg, 20kg, 25kg, 50kg PP Bags

or Non Woven Bags

Place Origin: India

Brand Name: YAI (Or) Customer Wish

Model Number: ISBC-001

Color: Red

#### **Product Photo Gallery**

















#### Packaging, Shipping & Delivery

Packaging Details: 5kg, 10kg, 18kg, 20kg, 25kg, 50kg PP Bags / Gunny Bags or As per Customer Wish Delivery Time: 7 to 10 Days

## Packing:

- 1. Bulk Packing: 25kg, 50kg PP Bags, Gunny Bags
- 2. Retail Packing: 5kg, 10kg, 18kg, 20kg Pricing on Request
- 3. Customer Requirement

## **Loading port:**

1. Chennai, Krishnapatnam

#### Payment term:

1. T/T (50 % Advance Rest 50 % Scan copy of BL)

**Product Description** 

#### **About:**

Bullet chile peppers, botanically classified as Capsicum annum, are a brightly colored. Bullet chile peppers earn their name from their upright growth pattern that causes the pods to point towards the sky. This unique appearance is common among ornamental chile plants and the bright red pods add dynamic color contrast to green gardens, making it a popular home garden variety. Bullet chile peppers have a moderate to hot heat ranging 80000 - 90000 SHU on the Scoville scale and are used in both their unripe green and mature red state. Predominately used in China, Bullet chile peppers are rarely found fresh and are commonly sold in small packs of dried pods for adding flavoring and heat to culinary dishes.

Bullet chile peppers are often considered too hot to be consumed raw and are best suited for cooked applications such as sautéing, stir-frying, grilling, and roasting. Before cooking, the seeds and veins are removed from the pods, and the peppers are lightly sautéed in oil to create a mild, palatable heat. Bullet chiles are commonly used in Asian cooking, especially in Chinese cuisine, and can be added to stir-fries, soups, and stews.

# Specification:

Item	Value

Variety	Red Bullet Chapata Chilli
Product Name	Chilli
Storage Type	Dry/Cool Place
Specification	Natural Spicy
Product Type	Single Herbs & Spices
Manufacturer	YAI
Ingredients	Natural Herbs
Content	Dry Red Bullet Chapata Chilli
Instruction for use	Human Consumption, Cooking
Style	Dry
Processing Type	Raw
Shape	Elongated
Place of Origin	India
Moisture	13%
Size	5 – 7mm
MOQ	6.5 to 8 MTS
Supply Ability	40 ft Container (13 MTS)
Shelf Life	24 Month
Brand Name	YAI or As per Customer Wish
Packing	Customers' Requirements
Taste	High spicy
Colour	Asta Red
Quality	100% Pure
Grade	Premium Grade
Usage	Cooking Dish /Herbal
Whatsapp	+91 8122993222 ,
	+91 9626993222
Certification	Spice Board
Pungency in SHU	80000- 90000 SHU (Heat)

**Our Services** 

#### **OUR SERVICES:**

We are Well Doing Past 12 Years of Export Business - Supplying All kind of Basmati Rice , Non Basmati Rice, Spices, Pulses, Wheat Flour , Animal Feed , Fruits & Vegetables.

We are Doing Customized Packaging with in Your Brand Name.

For One Consignment We are Able to do Assorted Mixed Container for 6 to 8 Product.

For Product Carton Box Packing Available from Our Side .

Plz Visit Our Official website and all product link

All Product

Link:

https://yuvarajuagroimpex.trustpass.alibaba.com/productlist.html?spm=a2700.icbu Shop.88.6.ef526a27xaSnsE

### **Our Website:**

https://www.yuvarajuagroimpex.com/index.php