



REDUCED MOISTURE · FIRE ROASTED · READY TO EAT GREEN ANAHEIM CHILIS

The High-Performance Vegetables That Put You in Control



Description

Reduced Moisture Green Anaheim Chili Peppers are produced from fresh, well-shape chili peppers which have consistently low Scoville heat levels. The chili peppers are destemmed, washed, sized and gently dehydrated to remove approximately half the moisture and then passed through our proprietary micro control step then immediately Individually Quick Frozen to preserve a natural flavor, texture and color.

Shelf Life

24 months when stored at 0° F or below, packed in the original unopened container, starting from the date of production.

Recommended Storage

For proper storage, containers should be stored unopened at a maximum 0° F (-18° C) or lower.










Natural and Fire Roasted Reduced Moisture Vegetables

Our Products

- Vine-Ripened Roma Tomatoes (Peeled or Unpeeled)
- Sweet Onion – Red & Yellow
- Red, Green & Yellow Bell Peppers
- Anaheim Chiles – Green & Red
- No-Heat & Hot Jalapeno Peppers
- Broccoli – Florets & Diced
- Zucchini – Green & Yellow
- Tomatillos
- Black Olives (IQF)

Our Certifications

- SQF Level 3 
- Kosher – Parve 
- Halal 
- American Institute of Baking 
- Oregon-Tilth Certified Organic 
- American Frozen Food Institute 
- California League of Food Processors Member 

Natural and Fire Roasted Reduced Moisture Vegetables are available in a variety of cut sizes ranging from 1/8" to 1 1/2" dices and 1/4" and 3/8" natural strips.

Blends, other vegetable products & custom cut sizes are also available. Contact us with details about your unique request.

Product data and other information about White Oak Frozen Foods is available on our website at whiteoakfrozenfoods.com



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