



# PEPPER

collection



**Duas  
Rodas**

Each year, the ideal flavor is sought in the pursuit of new remarkable experiences. Inspired by this movement, Duas Rodas developed the Pepper Collection, a selection of flavors that offer the Food Industry the key features of these spices that are constantly winning new fans around the world.

# FLAVOR BEYOND HEAT

Praising the aromatic compositions of each profile, the Pepper Collection presents authentic flavors developed from the most famous varieties of spices and its sauces, which go far beyond the spiciness of this exciting universe. All this with the technology and know-how of more than 90 years of expertise in the art of creating flavors.

**TRY THIS WORLD OF SENSATIONS  
AND MAKE YOUR PORTFOLIO EVEN  
MORE COMPELLING.**





## PINK PEPPER

The fruit of the Brazilian peppertree, it is considered a “false pepper” and it is widely used in gastronomy. It has a resinous scent and flavor with woody, herbaceous and slightly sweetened notes. Its spiciness is almost imperceptible, but it contributes to the characterization of this unique profile.

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## JAMAICA PEPPER

This aromatic seed, native to the Far East and the Americas, hints at a mixture of spices such as cloves, cinnamon and nutmeg, with extremely mild heat. Due to its sweetened profile, it combines very well with sweets and some meats.

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## CHILLI PEPPER

Its spiciness and scent are reminiscent of malagueta chilis, but considerably milder. It also features green flavors reminiscent of bell peppers, bringing flavor and strength in just the right measure for the general public.

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## CHIPOTLE

The result of a slow smoking process of the red jalapeño pepper, the Chipotle is an explosion of flavor. Full-bodied, with smoky and spicy flavors, the result is a strong presence.

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## JALAPEÑO

This type of pepper is popular in Mexican cuisine, and very flavorful. Its smell, reminiscent of green pepper, is complemented by acetic and green flavors with moderate spiciness.





## MALAGUETA

Although widely used in Brazilian cuisine, the Malagueta pepper is original from Peru. Its main characteristic is its spiciness, which is considered very hot and predominates over the flavor. It is ideal when the sensation of heat is a priority.

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## HABANERO

Originally from Mexico, the Habanero pepper has a unique spiciness that fills the entire palate. It can be 50 times hotter than the Jalapeño, but this doesn't inhibit the complementary acetic, woody and green flavors, providing a delicious experience for those tasting the food with its touch.

# INSPIRING SAUCES



## SRIRACHA

Originally from Thailand, this sauce is a combination of vinegar, garlic, salt, sugar and chili pepper, mixed in a distinctive fermentation process. Its authentic taste is gaining popularity around the world, and its flavor hints at a composition of characteristics: a mixture of sweet notes, herbs, umami and, of course, spiciness.

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## GREEN CHILI PEPPER

Acetic notes, green flavors, characteristic of a bell pepper and a mild spiciness provide a pleasant taste for those that seek a gentle spiciness with a flavorful impact.

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## RED CHILI PEPPER

Acetic flavors characteristic of bell peppers and black olives combine themselves with a hot, strong flavor and soft green notes. An ideal flavor for a memorable experience.



# MAIN APPLICATIONS

- POTATO SNACKS
- WHEAT SNACKS
- SAUCES
- SEASONING

## SEE THE COLLECTION PORTFOLIO BY HEAT LEVEL



Habanero



Malagueta



Sriracha



Chipotle



Jalapeño



Green chili pepper



Red chili pepper



Chilli pepper



Pink pepper



Jamaica pepper



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