



HENGFENG FOOD

ZHECHENG HENGFENG FOOD CO LTD

CATALOG 2024 / CATALOGO 2024

US
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NOSOTROS

We are a company located in ZHECHENG, CHINA. Actually we are doing business with big companies over the world and we are looking for expand our cooperations with partners in the principal cities of the world, We already have cooperations with USA Clients offering products not just with the best quality, also with good prices looking always the balance and the win win business.



HENG FENG FOOD

Spice up your life

From field to table



Red Dragon chili



Yellow chili



Reddish chili



产品

Products



产品介绍

Product introduction

牛心椒



甜椒



辣椒碎



子弹头椒



小米辣



Pepper type (low spiciness <500SHU)

Product name: Sweet pepper (sizzling pepper), Red Dragon No. 23 (color price: 15-19E)

Origin: ZHECHENG, CHINA

Characteristics: Deep red color, high price (8-18E), sweet taste

Product: Bell Pepper Powder

Usage: Food coloring, Food red pigment (capsicum red) extraction.



Large pepper type (low spiciness <10,000)

Product name: Yidu red, Wangdu pepper

Origin: Inner Mongolia, Shandong, Shanxi, Hebei, Northeast, Xinjiang

Characteristics: low spiciness, high color and price, thick meat, sweet and spicy type

Products: low spicy powder, chili flakes (crushed), chili shreds

Usage: Food coloring, obvious chili aroma, often used in marinades



Large pepper type (medium spiciness 10k to 20k)

Product name: Line pepper, Jinta pepper, Erjingtiao

Origin: Inner Mongolia, Xinjiang, Shandong, Guizhou and other places

Characteristics: Moderate spiciness, thick or thin meat, sweet and spicy.

Products: Dried products – medium spicy powder, crushed chili pepper
It can also be made into chili sauce and pickled. If the meat is thick, it can be eaten fresh.

Usage: To increase spiciness and aroma, used in seasonings. For example, Laoganma uses Erjingtiao.



Small pepper type (highly spicy 20K to 50K)

Product name: Sansakura/Sky Eagle pepper, bullet, new generation, seven-star pepper

Origin: Henan, Hebei, Shandong, Anhui, Guizhou, Shanxi, Jilin and other places

Characteristics: Strong spiciness, low color and price, thin meat

Products: hot pepper powder, chili pepper fragments, chili pepper segments

Purpose: to increase spiciness

Usage It is widely used in industrial food ingredients and catering industry, such as hot pot, dry pot, and spicy seasoning



Small pepper type (extremely spicy > 50,000)

Product name: chicken heart pepper, bulb pepper, millet pepper, five-color pepper, yellow lantern, pepper king, shabu shabu spicy, baby's breath, wild mountain pepper, pepper king, yellow lantern

Origin: Yunnan, Guizhou, Fujian, Hainan,

Characteristics: Chicken heart pepper: orange in color, with a special aroma and spiciness of 50,000-70,000;

Millet peppers: The yellow ones are made into pickled peppers, the red ones are mostly dried in the sun, and the spiciness is 30,000-50,000 yuan.

Usage: food ingredients, seasonings or used in chili sauce.



团队 TEAM



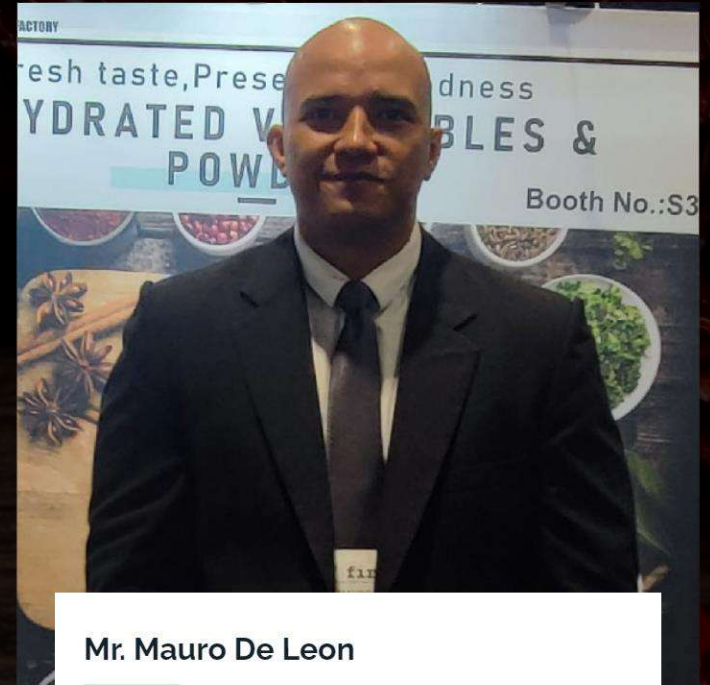
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