

VALORISATION OF A HOT "WASTE" STREAM



The VIIAFOOD project A7.4 Piquant Peppers intends to create a circular economy chain for *Capsicum* peppers, by upcycling co-products and developing unique products.



Farming



Industrial processing and fermentation



Hot Pepper Sauce



Spicy Sauces



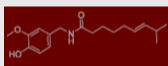

Pepper Pomace



Waste disposal



Pungency (spiciness or "heat") of chili peppers is recorded in **Scoville heat units (SHU)**. It is based on the concentration of **capsaicinoids**, among which **capsaicin** is the predominant component.

	Pure Capsaicin	16 000 000 SHU
	Carolina Reaper	1 400 000 - 2 200 000
	Naga Kukis	600 000 - 1 000 000
	Chocolate Habanero	425 000 - 577 000
	Habanero	100 000 - 350 000
	Jalapeño	3 500 - 8 000

Green extraction methodologies 



OLEORESIN



Residue

Food Ingredients
Fiber | Protein

Farming
Composting

**NEW PRODUCTS,
SUSTAINABILITY &
VALUE CREATION**



Valorization of co-products into oleoresin and other ingredients brings sustainability by:

- ✓ diversifying portfolio and launching new products
- ✓ supporting local cultures
- ✓ zero-kilometer upcycled ingredients
- ✓ cutting waste stream
- ✓ reducing environmental impact