



PEPPERS

Heat Up Profits

With the Mexican food market projected to keep growing through 2026¹ and the popularity of hot and spicy food on the upswing², now's the time to bring Las Palmas Peppers to your menu! Nearly 60% of consumers are into spicy foods³ so treat them to a little Mexican flair with a lot of authentic appeal.

- **Citrus Meets Heat.** Pairing the fresh, bright notes of lime, lemon, and orange with the heat in Mexican dishes adds the extra twist consumers crave.⁴
- **Jalapeños Remain Hot.** A consumer favorite, jalapeños have been tried in sauces/dips by 71% of consumers—more than any other spicy flavor.⁵
- **Young at Heart.** Younger consumers are especially interested in exotic, sweet-spicy combinations featuring jalapeños. They offer a moderate heat level with rich flavor and a delectable crunch.⁶
- **Menu Must-Have.** The most menued spicy ingredient is the jalapeño pepper. It's on 57.5% of menus, up 3% in the last four years.³

¹ Food Institute Podcast, FI Fast Break News, May 25, Technavio Research 2021

² Datassential MenuTrends Year End Q2 2022

³ Foodservice Equipment & Supplies, December 2022

⁴ Supermarket Perimeter, July 2020

⁵ Mintel, 2022 Trendy Flavors & Ingredients in dips and sauces, US

⁶ Food Business News, 2020



Why Las Palmas Peppers?

- **A Tradition Since 1923.** For more than 75 years, Las Palmas products have helped families and chefs prepare truly authentic Mexican meals.
- **Finest Ingredients.** Las Palmas products are made with quality chiles, real tomatillos and spices that have been staples in Mexican cooking for centuries.
- **Authenticity Matters.** Using recipes derived from those passed down for generations, Las Palmas products are the simple secret to creating authentic experiences.
- **Viva La Versatility.** If you can dream it, you can do it with Las Palmas Peppers. They add authentic Mexican flair to any item on your menu.

B&G FOODS AWAY FROM HOME

bgfoodsawayfromhome.com • bgfoods.com
973-401-6500 • 4 Gatehall Drive, Parsippany, NJ 07054



B&G Foods, Inc.
FOOD AWAY FROM HOME

Menu Applications

Find these recipes and more on [laspalmasauces.com](https://www.laspalmasauces.com)



Enchilada Soup



Chile Cheese Cornbread



Potato Enchilada Bake

Rev up your menu with authentic peppers from mild to a little wild. Las Palmas offer the low to medium spicy kick your customers are craving now.



Salsa

- Put the jalapeños to work by roasting, blending, or chunking them for custom-made salsas, including creamy jalapeño, salsa ranchera, cilantro jalapeño sauce, hot sauce, and more



Lunch & Dinner

- Add spicy additions to traditional items like stews, casseroles, and cheesesteaks



Dessert

- Believe it or not, jalapeños pair well with citrus in jalapeño lemon drizzle cakes, jalapeño lime cheesecakes, and even cookies

Item #	GTIN #	Pack/Size	Description
7415025	30041501150253	12/27 oz.	Las Palmas Green Chile Peppers - Whole
7416025*	30041501160252	12/27 oz.	Las Palmas Green Chile Peppers - Diced
7416050*	20041501160507	6/100 oz.	Las Palmas Green Chile Peppers - Diced
7463148	20041501631489	6/96 oz.	Las Palmas Jalapeños Peppers - Whole
7463348	20041501633483	6/96 oz.	Las Palmas Jalapeños Peppers - Sliced

*Best Seller

Support

To learn more about our products and programs, contact your B&G Foods Away From Home representative. For more information or recipes, visit [bgfoodsawayfromhome.com/brands](https://www.bgfoodsawayfromhome.com/brands) and click the Las Palmas logo.



© 2023 B&G Foods North America, Inc.

