

2 minutes application break

Chilli paste



Facts

Origin South America
Dates back Ancient civilizations
Ingredients Chili peppers, salt, vinegar, sugar and spices

Chilli paste is used as a condiment or as an ingredient in cooking

MixSing Process



Design

Shear	CFD simulations confirms >200,000 s ⁻¹
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 75,000 cP
Accessories	Vacuum system, scrape agitator
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

Chilli paste is a condiment made from ground chilli peppers, spices, and other ingredients. It is a staple in many cuisines worldwide and adds heat and flavour. The origins of chilli paste can be traced back to ancient civilizations in South America, where chilli peppers were first domesticated. The Aztecs and Mayans used chilli peppers in their cooking, grinding them into a paste to add heat and flavour to dishes. This tradition was later passed on to the Spanish and Portuguese colonizers, who brought chilli peppers to Europe and Asia, where they quickly became popular.

Chilli paste has a long history of use in

traditional cuisines in Asia. In China, it is known as “la jiao” and is used in many dishes, particularly Sichuan cuisine. In Korea, chilli paste is known as “gochujang” and is a key ingredient in many traditional dishes, such as kimchi and bibimbap. In Thailand, chilli paste is known as “Nam prik” and is used in many dishes, including the popular dish tom yum.

Chilli paste is also widely used in Southeast Asia, particularly in Indonesia and Malaysia, where it is known as “sambal.” Sambal is a staple condiment in these countries and adds heat and flavour to dishes such as nasi goreng and sate.

Chilli paste became popular in the early 20th century in the United States, particularly in Tex-Mex cuisine. Chilli con Carne, a dish made with chilli paste, beef, and beans, became popular in the American Southwest.

In terms of ingredients, chilli paste can be made with various chilli peppers, including jalapenos, serranos, and habaneros, as well as other ingredients such as garlic, ginger, onion, and soy sauce. Some chilli pastes also include sweeteners, such as sugar, to balance out the heat.



The power of simplicity

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