

Whole Dried Red Chilli

A Product of Danish Agro Farms

Natural Red Colour | Characteristic Heat | Farm-to-Processing Quality

Danish Agro Farms offers whole dried red chillies for spice manufacturers, food-processing industries, seasoning producers, pickle manufacturers, restaurants, and wholesale ingredient buyers.

Our quality-focused approach begins at the farm and continues through cultivation, harvesting, raw material inspection, cleaning, drying, sorting, grading, and final packaging. We aim to supply whole dried red chillies with characteristic colour, aroma, pungency, and physical quality according to applicable product specifications and customer requirements.

1. Farm-Level Quality Management

Red chilli quality begins in the field. Danish Agro Farms promotes quality-conscious cultivation and harvesting practices under the supervision of our QA/Agro team, where applicable.

Our farm-level activities include:

- Farmer guidance and training on chilli quality improvement.
- Monitoring crop development and general plant health.
- Promoting good agricultural practices and responsible input use.
- Guidance on harvesting at appropriate maturity.
- Careful handling to minimize bruising, breakage, and contamination.
- Identification and segregation of diseased, mouldy, or unsuitable chilli pods.
- Coordination of harvesting and transportation to the processing unit.

These activities support suitable raw material selection and a quality-focused supply chain.

2. Raw Material Inspection and Acceptance

Red chillies received from the field are inspected by the Agro and Quality Assurance (QA) team according to applicable raw material specifications and customer requirements.

Inspection may cover:

- Colour and maturity.
- Pod size, shape, and physical condition.

- Characteristic aroma and pungency.
- Visible damage, discolouration, or mould.
- Insect infestation and foreign matter.
- Cleanliness and suitability for drying.

Only material accepted according to the applicable specifications proceeds to processing. This helps support consistent quality and reduces the risk of unsuitable raw material entering production.

3. Cleaning and Preparation

Accepted chillies undergo suitable preparation before drying or final grading.

The process may include:

1. Initial sorting and removal of damaged or unsuitable pods.
2. Removal of visible soil and foreign matter.
3. Cleaning using an appropriate method according to the product specification.
4. Inspection for mould, insects, and physical defects.
5. Preparation for sun drying or mechanical dehydration, where further drying is required.

If washing is used, suitable hygienic handling and adequate moisture removal are essential before drying.

4. Sun-Dried Whole Red Chilli

Sun drying uses natural solar heat to reduce moisture in red chillies.

Our quality-focused approach includes:

- Use of clean, suitable drying surfaces or trays.
- Proper spreading to support uniform drying.
- Protection from dust, insects, birds, animals, and other contaminants.
- Turning or redistribution where needed.
- Monitoring drying conditions and final moisture.
- Protection from rain and excessive humidity.
- Hygienic collection and transfer after drying.

Sun drying is influenced by weather, humidity, airflow, and chilli variety. The drying process must be managed to achieve the required moisture specification and prevent mould development or recontamination.

5. Plant-Based Mechanical Dehydration

Mechanical dehydration provides an alternative to traditional sun drying through the use of suitable drying equipment.

The process may include:

- Loading chillies into the dryer using suitable trays or arrangements.
- Monitoring temperature, airflow, and drying time.
- Managing drying conditions according to chilli size and moisture.
- Checking final moisture and product uniformity.
- Cooling and transferring dried chillies under hygienic conditions.

When properly controlled, mechanical dehydration can offer greater consistency and reduce dependence on weather conditions.

Quality objective: Whole dried red chillies with suitable moisture levels, characteristic colour and pungency, and an appearance that meets agreed specifications.

6. Sorting, Grading, and Final Processing

After drying, chillies are carefully sorted and graded according to the agreed quality requirements.

Quality-focused activities may include:

- Grading by size and physical condition.
- Removal of broken, damaged, mouldy, or unsuitable pods.
- Removal of visible foreign matter.
- Inspection of colour and appearance.
- Checking for insect damage and other defects.
- Final inspection before packaging.

Where required, additional processing such as stem removal, crushing, or grinding can be discussed according to available facilities and customer specifications.

Careful sorting and grading help provide a more consistent ingredient for commercial food production.

7. Quality Assurance and Food Safety

Danish Agro Farms emphasizes food safety and quality throughout red chilli processing.

Relevant controls may include:

- Raw material inspection and acceptance.
- Hygienic handling and processing.
- Monitoring drying conditions and moisture.
- Prevention of foreign-matter contamination.
- Pest prevention and sanitation.
- Suitable packaging and storage.
- Batch identification and traceability where implemented.
- Microbiological and chemical testing according to applicable requirements.
- Pesticide-residue testing where required.
- Assessment of aflatoxins and other relevant mycotoxins according to the product and target market.

Dried chillies can still carry microbial, chemical, or physical hazards. Drying alone does not guarantee pathogen elimination; appropriate food safety controls and testing are therefore important.

8. Product Characteristics

Our whole dried red chilli is intended to provide the characteristic appearance, aroma, and heat of dried chilli peppers.

Relevant product characteristics may include:

- **Colour:** Natural red to deep red, depending on variety and maturity.
- **Appearance:** Whole dried chilli pods.
- **Aroma:** Characteristic chilli aroma.
- **Pungency:** According to variety and agreed customer requirements.

- **Moisture content:** According to the agreed product specification.
- **Physical quality:** Sorted and graded according to applicable requirements.
- **Foreign matter and defects:** Controlled according to agreed limits.

Colour, pungency, moisture, and other parameters should be assessed and verified against the product specification. No artificial colour enhancement or unsupported quality claim should be implied.

9. Applications of Whole Dried Red Chilli

Whole dried red chilli is widely used in food preparation and commercial food manufacturing.

Typical applications include:

- Spice blends and seasoning formulations.
- Chilli powder and crushed chilli production.
- Pickles and condiment manufacturing.
- Sauces and chilli pastes.
- Traditional curries and regional food products.
- Snack seasonings and savoury foods.
- Food ingredient processing.
- Restaurants, hotels, and commercial kitchens.

The whole dried form allows customers to select their preferred method of grinding, crushing, soaking, or further processing.

10. Packaging, Storage, and Shelf Life

Whole dried red chilli should be packed in suitable food-grade packaging to help preserve colour, aroma, pungency, and product quality.

Recommended storage practices include:

- Store in a cool, dry, clean environment.
- Protect from moisture, direct sunlight, and strong odours.
- Prevent insect infestation and pest contamination.
- Keep packaging properly sealed.

- Maintain appropriate warehouse hygiene.
- Follow the established shelf-life and storage instructions.

Shelf life should be established using product-specific evidence, packaging suitability, and storage conditions.

11. Bulk Supply for Food Businesses

Danish Agro Farms welcomes enquiries from commercial and industrial customers seeking whole dried red chilli for food processing and spice applications.

Potential customers include:

- Spice manufacturers and blenders.
- Chilli powder processors.
- Pickle and condiment producers.
- Sauce and seasoning manufacturers.
- Food-processing companies.
- Ingredient distributors and wholesalers.
- Restaurants, hotels, and catering businesses.

Variety, grade, colour characteristics, pungency, stem status, packaging, order quantities, and delivery schedules can be discussed according to availability and customer requirements.

12. Why Choose Danish Agro Farms?

- Farm-level quality management and farmer guidance.
- QA/Agro inspection and raw material acceptance.
- Sun-drying and plant-dehydration options, where available.
- Careful sorting and grading.
- Focus on natural colour, aroma, and characteristic pungency.
- Attention to hygienic handling and food safety.
- Customer-oriented product specifications.
- Bulk supply arrangements for food manufacturers and wholesalers.

Our Commitment

At Danish Agro Farms, we believe quality begins in the field and continues through every stage of processing. Through suitable raw material selection, quality-focused drying, careful sorting and grading, and hygienic handling, we aim to supply whole dried red chilli that meets the needs of food manufacturers, spice processors, and bulk ingredient buyers.

Danish Agro Farms — Quality from the Field to Your Food Processing Unit.

Bulk Orders and Business Enquiries

Looking for whole dried red chilli for your spice, pickle, or food manufacturing business? Contact Danish Agro Farms to discuss variety, grade, colour, pungency, moisture specifications, packaging, quantities, and delivery arrangements.