

proaji ecuador

pizcafoods PERU

We are UCHU: The Spice Solution

UCHU grows, processes and exports a wide array of both commercial and hard-to-find hot peppers.

With 60 years of experience, advanced manufacturing techniques, and state-ofthe-art facilities, we guarantee high quality, precision and hygiene in every step of the process, from farming to shipment.

We work with hundreds of independent smallholder farmers across Ecuador and Peru and **can guarantee availability year round.**

Everything we produce is **Kosher**, **FSSC22000**, and **FDA**-certified.

Our Peppers

We cultivate and process our peppers in Ecuador and Peru and **ship** to leading suppliers throughout the world.

Habaneros and Jalapeños are our best-known, but we also **supply a range of commercial varieties as well as more exotic peppers** in a variety of colors, heat, and flavor profiles.

We export peppers as raw materials for the food industry and processed peppers for suppliers, co-packers, and manufacturers.

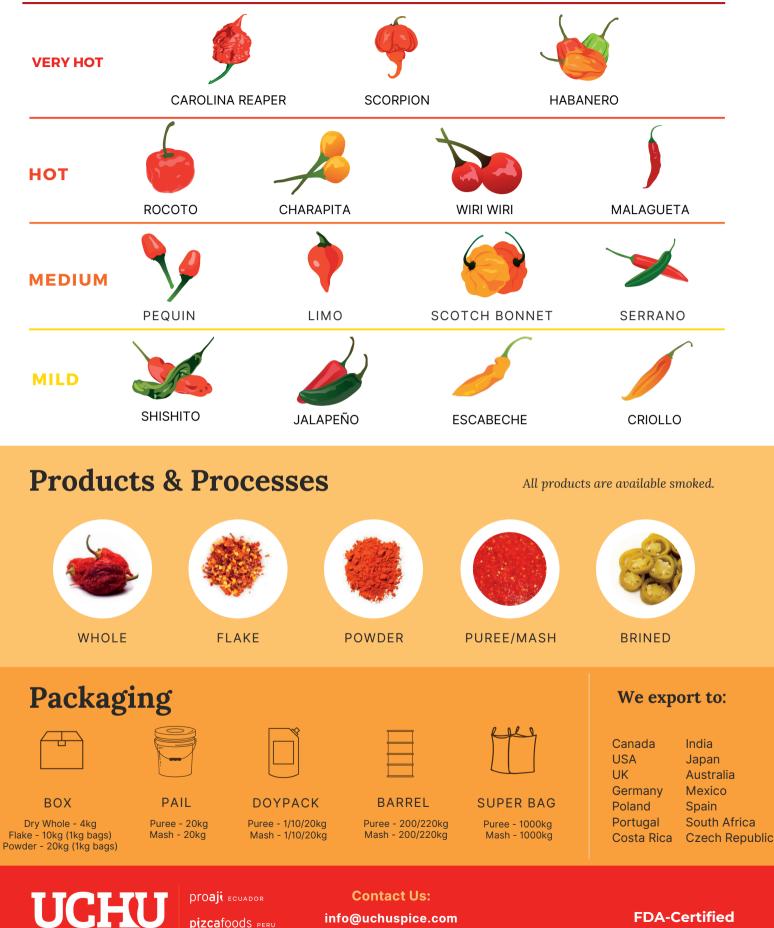
Our Farmers

Our smallholder suppliers grow their peppers in rich Andean soils, embracing **sustainable and regenerative farming practices.**

We provide these farming families with ongoing training and technical support to improve quality, yields, and economic livelihoods.

Each region is unique: for example, the Escabeche pepper thrives in the sandy soil of Northern Peru while the Charapita is best in wet clay soils of the Amazon basin.

Meet Our Peppers



THE SPICE SOLUTION

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