

Flavor Spotlight

Calabrian Chili

Grown in the sun-drenched region of Calabria, Italy, Calabrian chili peppers deliver **medium heat layered with sweet, subtly smoky, and fruity notes**. The distinctive flavor is perfect for infusing in oil or elevating pizza, pasta, soups, baked goods, snacks and more. Calabrian peppers are the main driver of flavor for nduja, an incredible Italian salami spread that is described as a spicy umami bomb.

From our experts

“The spectacular smoky, slightly fruity flavor of Calabrian peppers works incredibly well in tomato sauces for pasta or shakshuka, layered into hummus, or blended into a dairy-based dip. It also adds a spicy-sweet note to glazed nuts”

-Paul Hoffman, Senior Scientist

On the market



Sunny Fine Foods Calabrian Chili
Tahini Dip, Sauce and Spread, U.S.
Jan 2025



Bona Furtuna Calabrian Chili
Pepper Taralli Baked Italian
Knots, U.S. Nov 2025



Presidents Choice Flavour Explosion
Calabrian Chili and Cheese Stuffed
Gnocchi, Canada, Nov 2025

US +34%
Canada +68%
predicted 4
year growth of
CALABRIAN CHILI
on menus.

Datassential, Menucast.
2025-2029

Flavorsolutions

Contact us or [click](#) to request a **FREE CALABRIAN CHILI** flavor sample.