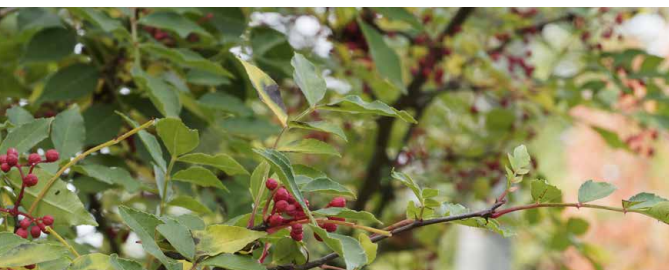


Szechuan (Sichuan) Pepper



- ✓ **Flavor enhancer for low sodium foods**
- ✓ **Experiential food: Pleasant "numbing" sensation**
- ✓ **Use in Asian cuisine and mash-ups**
- ✓ **Trusted quality of BC Foods**

SZECHUAN (SICHUAN) PEPPER

UNIQUE TASTE SENSATION



Sweet becomes sweeter, salty becomes saltier, making it an ideal ingredient for low sodium foods.

Commonly used in Asian cuisine, Szechuan (or Sichuan) pepper has a unique ability to enhance other flavors. Such a versatile quality gives this spice great potential to take any fare to a new level.

The Szechuan pepper plant belongs to the citrus family and is not botanically related to black pepper or chili peppers.

The mouth tingle associated with this trending spice is often characterized as “addictive” and demands another bite.

Szechuan peppercorns are available in two primary varieties: red and green. The red peppercorns tend to have a more floral flavor with notes of black pepper. The green are piney with lots of citrus and deliver a stronger numbing sensation.

A little goes a long way! Add a unique taste sensation to any dish using very little actual product.

Szechuan pepper from BCFoods is available as whole peppercorns, powder, and in a variety of grinds.

SUGGESTED APPLICATIONS



Marinades or Rubs



Zesty Sauces



“Addictive” Dips