

UR Enterprises

From Indian Fields to Global Heat : Premier Red Chili Exports to America, Australia and Dubai.

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INDIAN GUNTUR DRY RED CHILLI PRODUCT LISTINGS & DESCRIPTION

VARIETIES OF DRY CHILLI AVAILABLE

1. TejaS17
2. 334 Sannam
3. Byadgi 5531/668
4. 341
5. Endo-5
6. Devanur Deluxe

TejaS17



Teja Chilli is one of the hottest varieties of Chilli available. This is predominantly grown in southern states of India. The fertile soil and Guntur Mirchi market nearby led to the popularity of this variety worldwide. Widely known as S17 Teja Chilli, this is one of the popular varieties for international buyers. Exported in Stemless, with Stem and powder form to international markets. Perfect for soups, stir fry, stews, and blends.

Product Details

Finishing Process	Sun dried Red Chilli
Characteristics	Bright Red Color
Color Value	50 - 70
Pungency	65,000 – 85,000 SHU
Capsaicin Percentage	0.589%
Teja Types	Teja S17 Chilli with stem dry red Teja S17 Chilli stemless crushed dry red chilli flakes and Dried red chilli pepper powder.

334 Sannam



Guntur sannamdry red chilli has rich red color and hot flavour. This is predominantly grown in Guntur, khammam, prakasam districts of Andhra Pradesh in India. The fertile soil and Guntur mirchi market nearby led to the popularity of this variety worldwide.

Widely known as S4 SannamChilli, this is one of the popular varieties for international buyers. The skin of S4 Sannamvariety is thick in nature and red in color. Guntur S4 Sannamvariety chilli is also rich in vitamin C and protein too.

Product Details

Finishing Process	Sun dried Red Chilli
Characteristics	Bright Red Color, Thin Skin & Fiery hot
Color Value	30 - 35
Pungency	35,000 – 40,000 SHU
Capsaicin Percentage	0.226%
334 Types	334 S4 Chilli with stem Dry red 334 S4 Chilli stemless crushed dry red chilli flakes and Dried red chilli pepper powder.

BYADGI 5531/668



Byadagi chilli is one of the chillies which has high demand throughout the world. This is predominantly grown in Guntur, Kurnool, prakasam districts of Andhra Pradesh and Karnataka State in India. Widely known as Byadagi Chilli, this is having sub-varieties Byadagi355, Byadagi Syngenta, Byadagi668, Kaddi Byadagi, Dabbi Byadagi. Byadagi Chilli is physically longer in size, brighter red in colour, full of wrinkles and less spicy. It is widely used in Cuisines and nail polish industry by extracting color from Bydagi chilli.

Product Details

Finishing Process	Sun dried Red Chilli
Characteristics	Bright Red Color, Thin Skin & less hot
Color Value	100 - 140
Pungency	15,000 – 30,000 SHU
Capsaicin Percentage	0.226%
Byadgi Types	Byadgi Chilli with stem Dry red Byadgi Chilli stemless crushed dry red chilli flakes and Dried red chilli pepper powder.

341



Guntur 341 dry red chilli is in Dark red and semi-hot flavour. This is predominantly grown in Guntur of Andhra Pradesh in India. The fertile soil and Guntur mirchi market nearby led to the popularity of this variety in India. Widely known as 341 Chilli, this is one of the popular varieties used by most masala and red chilli powder-making companies. When crushed it will be dark red in color and less spicy.

Product Details

Finishing Process	Sun dried Red Chilli
Characteristics	Dark Red Color, Thin Skin & less hot
Color Value	90 - 100
Pungency	25,000 – 50,000 SHU
Capsaicin Percentage	0.589%
341 Types	Chilli with stem Dry red Chilli stemless crushed dry red chilli flakes and Dried red chilli pepper powder.

Endo-5



Commonly No.5 Chilli is called Endo-5 or Indo-5 or No.5 chilli. It is F1 hybrid chilli variety of Indo-American type which is Dark red in color and medium spicy. This is predominantly grown in Andhra Pradesh in India. The fertile soil and Guntur mirchi market nearby led to the popularity of this variety in India. Widely known as No.5 Chilli, this is one of the popular varieties for masala and chilli powder companies. The No.5 variety is dark red in color and physically medium in size.

Product Details

Finishing Process	Sun dried Red Chilli
Characteristics	Dark Red Color, Thin Skin & Fiery
Color Value	60 - 80
Pungency	30,000 – 60,000 SHU
Capsaicin Percentage	0.589%
341 Types	Chilli with stem Dry red Chilli stemless crushed dry red chilli flakes and Dried red chilli pepper powder.

Devanur Deluxe



DD Chilli which is named Devanur Deluxe is dark red, semi-wrinkled longer in size and a hot flavour. This is predominantly grown in Kurnool districts of Telangana and in Andhra Pradesh. Guntur mirchi market made this variety popular worldwide. Widely known as DD, this is one of the popular varieties of chilli powder. When crushed it will be Thick, Red and Hot. DD Chilli contains fewer seeds when compared

Product Details

Finishing Process	Sun dried Red Chilli
Characteristics	Dark Red Color, Thin Skin & Fiery
Color Value	90 - 180
Pungency	25,000 – 35,000 SHU
Capsaicin Percentage	0.589%
341 Types	DD Chilli with stem Dry red DD Chilli stemless crushed dry red chilli flakes and Dried red chilli pepper powder.