





We are a proudly Mexican company offering you the highest quality food products. Our goal is to make your life easier, simpler, and more practical when it comes to cooking—while ensuring that every meal is of the highest quality.

Bringing the products of the future into your hands today.

Pizca de Mi Campo



PULPS

PASTES & GROUND PRODUCTS

of Pizca de Mi Campo are
crafted to preserve their
natural flavor.





Cook your dishes quickly and easily
while preserving their
natural flavor.





BENEFITS OF PIZCA DE MI CAMPO'S PULPS, PASTES, AND CRUSHED PRODUCTS

- They help you reduce the work that goes into cooking.
- They do not change the flavor of your dishes.
- They are 100% natural products with no added flavorings, coloring or starches.
- They last longer.
- They are practical, since you avoid cooking, grinding and straining.
- Easier to store.
- You can cook any dish that contains chili peppers, husk tomatoes, and garlic.





Chipotle chili pulp

Pulp made from 100%
smoked chipotle peppers,
without stems or seeds.
Premium quality product.



INTENDED USE:

100% natural CHIPOTLE PEPPER pulp for
your dishes.

SHELF LIFE

18 months without opening. Once open, keep
refrigerated for no more than 4 months.

STORAGE

Keep in a cool, dry place.

✓ YIELD

Half a cup of pulp is equivalent to 8 average
chipotle peppers.

✓ SUGGESTED DISHES

- Dressings
- Sauce



Garlic Paste



SUGGESTED USE:

Seafood, meats, sauces, marinades, pozole, dressings, etc.

YIELD

2 tablespoons of garlic paste are equivalent to 3 average garlic cloves.

SHELF LIFE

18 months without opening. Once open, keep refrigerated for no more than 4 months.

STORAGE

Keep in a cool, dry place.



IMPORTANT USAGE NOTE

Dilute at the time of cooking as it is a concentrated product and may have a bitter taste if consumed undiluted.

SUGGESTED USE

Sauces, green enchiladas, chilaquiles, carne en su jugo (Mexican beef stew), etc.

YIELD

1 cup or 260 g of crushed husk tomato are equivalent to 6 average husk tomatoes.

SHELF LIFE

1 year without opening. Once open, keep refrigerated for no more than 4 months.

STORAGE

Keep in a cool, dry place.



Crushed husk tomato

Crushed Jalapeño

INTENDED USE:

100% natural crushed JALAPEÑO PEPPER for your dishes.

SUGGESTED USE

Sauces, green enchiladas, guacamole, etc.

YIELD

Half a cup or 130 g of crushed Jalapeño is equivalent to 3 average Jalapeño peppers.

SHELF LIFE

1 year without opening. Once open, keep refrigerated for no more than 4 months.

STORAGE

Keep in a cool, dry place.





Árbol Chili Pulp



INTENDED USE

100% natural ÁRBOL PEPPER pulp for your dishes.

SHELF LIFE

18 months without opening.
Once open, keep refrigerated for no more than 4 months.

STORAGE

Keep in a cool, dry place.

✓ YIELD

1 tablespoon of árbol chili pulp is equivalent to 2 average árbol peppers.

✓ SUGGESTED DISHES

- Sauces
- Marinades
- Seafood



Puya Chili Pulp

INTENDED USE

100% natural PUYA PEPPER pulp for your dishes.

IMPORTANT USAGE NOTE

Dilute at the time of cooking as it is a concentrated product and may have a bitter taste if consumed undiluted.

SHELF LIFE

18 months without opening. Once open, keep refrigerated for no more than 4 months.

STORAGE

Keep in a cool, dry place.



Add water as usual when using the product.



YIELD

Half a cup of pulp is equivalent to 6 average puya peppers.



SUGGESTED DISHES

- Enchiladas
- Chilaquiles
- Pozole

And much more...





Ancho Chili Pulp

INTENDED USE
100% natural RED ANCHO
PEPPER pulp for your dishes.

IMPORTANT USAGE NOTE
Dilute at the time of cooking as it is
a concentrated product and may
have a bitter taste if consumed
undiluted.

SHELF LIFE
18 months without opening. Once
open, keep refrigerated for no more
than 4 months.

STORAGE
Keep in a cool, dry place.



✓ Add water as usual when using
the product.

✓ **YIELD**
Half a cup of pulp is equivalent
to 4 average red ancho peppers.

SUGGESTED DISHES

- ✓ Sauce
 - Marinades
 - Mole
 - And much more...
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Guajillo Chili Pulp



INTENDED USE

100% natural GUAJILLO PEPPER pulp for your dishes.

IMPORTANT USAGE NOTE

Dilute at the time of cooking as it is a concentrated product and may have a bitter taste if consumed undiluted.

SHELF LIFE

18 months without opening. Once open, keep refrigerated for no more than 4 months.

STORAGE

Keep in a cool, dry place.

✓ **ADD WATER** as usual when using the product.

✓ **YIELD**
Half a cup of pulp is equivalent to 6 average guajillo peppers.

✓ **SUGGESTED DISHES**

- Enchiladas
- Sauce
- Pozole
- And much more...





Pasilla Chili Pulp

INTENDED USE

100% natural PASILLA PEPPER pulp for your dishes.

IMPORTANT USAGE NOTE

Dilute at the time of cooking as it is a concentrated product and may have a bitter taste if consumed undiluted.

SHELF LIFE

18 months without opening. Once open, keep refrigerated for no more than 4 months.

STORAGE

Keep in a cool, dry place.

✓ Add water as usual when using the product

✓ **YIELD**
Half a cup of pulp is equivalent to 5 average pasilla peppers.

✓ **SUGGESTED DISHES**

- Marinades
- Azteca Soup
- Chilaquiles
- And much more...





SEE RECIPES



Youtube



Instagram

 <https://pizcademicampo.com>





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