

HARMONS

Family owned, locally operated.

FREEZING

ROASTED CHILES

PEELING AFTER BLISTERING

Removal of the outer skin is easier after freezing. As you peel the chile, (either before or after freezing), remove seeds and veins. Clean all processing surfaces, equipment, and packaging containers.

PACKAGING

Unpeeled Chiles: Pack whole chiles in Ziploc bags or wrap in heavy aluminum foil or freezer wrap. Remove all air and seal.

Peeled Chiles: Whole or diced, peeled chiles can be packaged in glass, metal, or plastic containers. Leave ½ inch of headspace and seal.

FREEZING AND STORAGE

Freeze chiles immediately after packing. Freeze and store at 0°F or below. Chile needs to freeze within 4 hours. For quickest freezing, place packages against freezing plates or coils and leave space between packages to circulate air freely. Do not over pack the freezer.