

Chiles

YES NO



REFRIGERATION
(For non-dried chiles)



TEMPERATURE
7-13°C (45-55°F)



Pasilla



Serrano

GOOD

Storage/Display

- Store away from drafts, including cool and warm air; this leads to shriveling
- Keep away from ethylene producing fruits/vegetables
- Separate from heavier items



Pasilla



Serrano

BAD

Handling

- Chiles bruise easily; handle carefully
- Bruising can lead to soft spots; soft spots indicate poor quality
- Do not drop, toss or roll

Basic Info

- Dry lines and striations on skin = hotter pepper, not poor quality
- Avoid shriveled or decayed peppers
- Should be firm with bright, shiny skin