



## Fermentation

### What is Fermentation?

Fermentation is the conversion of carbohydrates to alcohol or organic acids using microorganisms - yeasts or bacteria – under anaerobic (oxygen-free) conditions.



We have a  
robust quality  
assurance  
system



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### Fermented tCD Products

- We are the UK's leading fermented mash supplier providing an extensive range of named chillies from around the world.
- The Chilli Doctor mashes have a long shelf life and are a great base for a variety of applications such as chilli sauces, marinades, ready meals and chutneys.
- During fermentation salinity, acidity, temperature and the exclusion of oxygen all control which mash microorganisms dominate. These microorganisms and the chilli variety used determine the final mash flavour.
- The acidity and salinity of mashes means that they do not support microbial growth and are ambient stable so requiring no temperature controls during storage.
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### How does the Chilli Doctor Technical Team Manage Fermented Mashes?

- ✓ Ensuring mashes are only sourced from experienced and approved suppliers.
- ✓ Undertaking intake checks to ensure that each delivery complies with product specification.