

Flavor Spotlight

Pepperoncini

Pepperoncini are best known as the tangy, mildly spicy peppers served with pizza or layered into Italian sandwiches. They deliver bright acidity, gentle heat, subtle sweetness, and a juicy crunch. A signature ingredient in Italian and Greek cuisine, they're feature in arrabbiata sauces, salads, sandwiches, and antipasto platters. With an approachable heat level and sweet-savory kick that doesn't overpower, the flavor of pepperoncini can enhance a variety of applications from sauces to cocktails!

From our experts



"For a twist on the classic dirty martini, I created a **zero-proof version with pepperoncini flavor**. Its subtle saltiness mirrors the briny backbone of a traditional dirty martini, plus it adds complexity through gentle heat and bright tanginess.

Pepperoncini has all the makings of the next pickle-inspired flavor trend! I recommend pepperoncini flavor in place of pickle for a fun enhancement—think sauces, chips, dressings, and seasoning blends."

-Meghann D'Anna, Associate Scientist

Pairing ideas:

Pepperoncini + Oregano, Basil, Garlic
Lemon, Feta, Dill

Mc Flavorsolutions

Contact us or [click](#) to request a **FREE** PEPPERONCINI flavor sample.

U.S. **43%** Canada **16%**
increase in avg. monthly
PEPPERONCINI PEPPERS
Google searches, '24-'25.
Google Search Data

