

Flavor Spotlight

Habanero

Turn up the heat with habanero chile—one of the world’s hottest peppers at 100,000–300,000 Scoville Heat Units. It delivers intense heat with a fiery finish, balanced by vibrant fruity, citrusy notes and a distinctive floral aroma.

Ideal for bold sauces, marinades and meals, habanero brings authentic Mexican-inspired heat to a variety of applications and excels in sweet and spicy (swicy) pairings. For fearless flavor and standout impact, habanero chile delivers.

From our experts

“As American palates become more accustomed to heat, the habanero is going mainstream and branching out beyond hot sauce and into other condiments and snacks. Habanero’s **fruity floral notes combined with its intense heat** make it a perfect pairing for tropical fruits. In fact, habanero is increasingly appearing in fruit-forward candies and even chocolate, as consumers seek greater flavor complexity from sweet treats.”

Erika James, PD Scientist



Pairing ideas:

Habanero + Mango, Guava,
Pineapple

McFlavorsolutions

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

88%

of consumers very or
extremely interested
in the pairing MANGO
HABANERO.

*McCormick Flavor Solutions Spicy
Lovers Survey, May 2025*

