

GREEN CHILES, JALAPEÑO PEPPERS & ENCHILADA SAUCES

TRES HERMANAS, BROUGHT TO
YOU BY **OFI**, IS BACKED BY MORE THAN THREE
DECADES OF PEPPER PRODUCTION AND EXPERTISE.

WE ARE THE PEPPER EXPERTS.

- WORLD'S LARGEST GREEN CHILE PEPPER PRODUCER
- US'S LARGEST JALAPEÑO PRODUCER
- MAJOR PRODUCER OF ENCHILADA SAUCES AND TOMATILLOS



NESTLED IN THE
PICTURESQUE LANDSCAPE
OF SOUTHERN NEW
MEXICO ARE THREE SMALL
MOUNTAINS KNOWN TO
LOCALS AS TRES
HERMANAS (THREE
SISTERS). THE SPIRIT AND
RICH HERITAGE OF THAT
LOCATION INSPIRES OUR
PRODUCTS.



QUALITY AND SUPPLY SECURITY

BACKED BY OFI, YOU CAN BE CONFIDENT YOU'RE RECEIVING CONSISTENT SUPPLY OF HIGH-QUALITY PRODUCTS.



SPEED TO SHELF

TRES HERMANAS IS A READY OFFERING. NO DELAYS IN CREATING PACKAGING, ARTWORK AND ORDERING MATERIALS. PRODUCT CAN BE STOCKED NOW.



INCREMENTAL CATEGORY GROWTH

CONVENTIONAL PEPPER
PORTFOLIO THAT
COMPLIMENTS YOUR
PRIVATE LABEL OFFERING
AND OUR PREMIUM ORGANIC
BRAND, RIO LUNA.



DIFFERENTIATED BRAND MARK AND PACKAGING

PACKAGING AND BRANDING
DEVELOPED TO
DIFFERENTIATE AND STAND
OUT ON SHELF AND RESONATE
WITH CONSUMERS WITH
AUTHENTIC BRANDING.

CATEGORY FACTS

\$324 MILLION

\$166
MILLION
GROWING +19 5941

IN 2020

MEXICAN FOOD

SURPASSED ITALIAN FOOD AS AMERICANS'

MOST LOVED ETHNIC CUISINE²

¹Nielsen Total US xAOC 52WE 3.26.2022



SERVES 4-6

CLASSIC BEEF ENCHILADAS

INGREDIENTS:

- 2 cans Tres Hermanas Red Enchilada Sauce
- 1 lb. ground beef
- 1 dozen corn tortillas
- 2 cups Mexican-style shredded cheese blend or shredded Monterey Jack cheese
- pan spray

INSTRUCTIONS:

- 1. Preheat oven to 375 F.
- 2. Cook beef in a large skillet over medium heat for 10 minutes. Remove from heat and stir in ½ cup Tres Hermanas Red Enchilada Sauce and ½ cup shredded cheese.
- 3. Spray 13x9 pan with pan spray. Add $\frac{1}{2}$ cup enchilada sauce and coat the bottom of the pan evenly.
- 4. Microwave tortillas until pliable, about 30-45 seconds.
- **5.** Place ½ cup of ground beef on the edge of each tortilla and roll tightly. Place into baking dish seam side down. Top rolled tortillas with remaining enchilada sauce and sprinkle with remaining cheese.
- 6. Bake until bubbling, 20-30 minutes.

PRODUCT INFORMATION

ltem#	GTIN	Item UPC	Product Description	Pack Size	Unit Dimensions	Case Dimensions	Gross Weight (lbs)	Case Cube	Pallet Pattern (Ti x Hi)	Packaging
100000065957	0 08 60008 21070 8	8 60008 21070 8	Diced Green Chiles	24 - 4 oz	2.69 x 2.69 x 2.00	10.94 x 8.13 x 4.30	9.70	0.22	18 x 8	Can
100000065971	0 08 60008 21071 5	8 60008 21071 5	Nacho Sliced Jalapeños	12 - 12 oz	2.80 x 2.80 x 5.10	11.13 x 8.19 x 5.50	15.03	0.29	17 x 7	Glass
100000065847	0 08 60008 21072 2	8 60008 21072 2	Red Enchilada Sauce	12 - 10 oz	2.56 x 2.56 x 4.00	10.88 x 8.13 x 4.00	9.16	0.20	20 x 10	Can
100000065848	0 08 60008 21073 9	8 60008 21073 9	Green Enchilada Sauce	12 - 10 oz	2.56 x 2.56 x 4.00	10.88 x 8.13 x 4.00	9.16	0.20	20 x 10	Can



4 oz Diced Green Chiles



12 oz Nacho Sliced Jalapeños



10 oz Red Enchilada Sauce



10 oz Green Enchilada Sauce

