



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.



INCREMENTAL CATEGORY GROWTH

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



SPEED TO SHELF

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



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

HISPANIC PEPPERS
SALES TOTALED
\$396
MILLION
GROWING +5.5%¹



ENCHILADA SAUCE
SALES TOTALED
\$209
MILLION
GROWING +1.8%¹



IN 2020
MEXICAN FOOD
SURPASSED ITALIAN FOOD AS AMERICANS'
MOST LOVED ETHNIC CUISINE²

¹Circana Total US MULQ, 52 WE 12/31/23



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 ½ 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

Item #	GTIN	Item UPC	Product Description	Pack Size	Unit Dimensions	Case Dimensions	Gross Weight (lbs)	Case Cube	Pallet Pattern (Ti x Hi)	Packaging
100000075498	0 08 60008 21077 7	8 60008 21077 7	Hatch 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
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 Hatch Green Chiles



4 oz Diced Green Chiles



12 oz Nacho Sliced Jalapeños



10 oz Red Enchilada Sauce



10 oz Green Enchilada Sauce



12 oz Fire Roasted Green Chiles



12 oz Fire Roasted Red Chiles



12 oz Fire Roasted Red & Green Chiles

CONTACT YOUR ACCOUNT MANAGER TO REQUEST A SAMPLE OR LEARN MORE.

ofi.com

