

EXPERIENCE THE

Exotic Flavors

OF HISPANIC CANDY

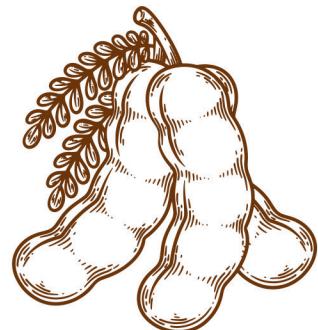
Find the flavor combination that speaks to your taste buds



Flavor Profile:

TAMARIND

A tropical fruit with a sweet and sour flavor. It offers the perfect tang when eaten on its own or paired with fruit.



Flavor Profile:

CHAMOY

A classic Mexican sauce made from blend of dried fruit, chilis, and Tajin® for a sweet and spicy, slightly tangy flavor. Pairs well with fruit flavors.



Flavor Profile:

CHILI POWDER

The spice that brings that extra kick to Hispanic candies and foods. It's often paired with fruit flavors for that beloved sweet heat.

