

SALSA SAUCE



Salsa sauce, commonly referred to simply as salsa, is a type of sauce that originated in Latin America and is typically made with a combination of chopped tomatoes, onions, peppers, and herbs such as cilantro.

- Used as a condiment or dip for tortilla chips or other snacks, and it is also used as a topping for tacos, burritos, and other Mexican or Tex-Mex dishes.
- Salsa can vary in heat level and flavor, depending on the type of peppers and other ingredients used.

Commercial Production

1. Ingredient preparation:

The tomatoes, onions, peppers, and other ingredients are washed, peeled, and chopped to the desired size.

2. Mixing and cooking:

Mixed in a large pot or kettle and cooked over heat to combine the flavors and achieve the desired consistency.

3. Flavoring:

Added to the salsa mixture to enhance the flavor, such as garlic, cilantro, cumin, or lime juice.

4. Packaging:

Transferred to containers, which can include jars, bottles, or pouches.

Major players in the Market

1. *Frontera Foods*

5. *Pace Foods*

2. *Herdez*

6. *Newman's Own*

3. *Old El Paso*

7. *Mrs. Renfro's*

4. *Tostitos*

