

News Release
For Immediate Release

Contact: Butch Baselice – Red Hot Foods
(805) 258 - 3650
redhotfoods2003@yahoo.com

Fiery News at Red Hot Foods!

Santa Paula, CA, March 1, 2010 – **Red Hot Foods** of Santa Paula, California will offer the **Bhut Jolokia Pepper** to the general public, wholesale and distributors starting in May 2010. Also known as the **Ghost Pepper**, they will be grown in 5 locations in Ventura County's Heritage Valley for the 2010 growing season.

The **Bhut Jolokia** from Nagland, India became the worlds hottest in 2007 by the Guinness Book of Records at over 1 million Scoville units... *"This pepper is damn hot!"* says Butch Baselice, owner of Red Hot Foods.

The Bhut Jolokia is know by several names, the **Ghost Pepper**, **Nagland Jolokia**, **Naga Jolokia**, **Dorset Naga**, **Ghost Chili**, and **Instant Death Pepper**.

This crop will consist of 15 acres of Certified Organic Bhut Jolokia Ghost Peppers and also in four other open farming locations. They will be available in food service, industrial, institutional and retail sizes, for every need.

Come enjoy the advantages of ghost peppers grown right here in Southern California.

About Red Hot Foods Mfg. – Established in 1995, Red Hot Foods is Boutique California Cannery. The cannery is a FDA and State of California Food and Drug Branch Approved Facility.

For more information visit www.RedHotFoods.com

Links:
www.RedHotFoods.com

Keywords:
Red Hot Foods Mfg., Bhut Jolokia, Ghost Pepper, Nagland Jolokia, Naga Jolokia, Dorset Naga, Ghost Chili, Instant Death Pepper, Heritage Valley, Ventura County

