

**READY IN**  
minutes!

**5** Just  
add  
hot water



+



=



**HOMEMADE  
FLAVOR**

Haban Yaaj is elaborated with an exclusive selection of habanero Chilli. We make dehydrated sauces with hydroponic Chili Habanero "Jaguar". By using a solar dehydrator to cook chilli, species and local tomato, we get a mix that is powdered.

Just add hot water, wait five minutes and Enjoy a delicious Habanero hot sauce!



Contact us & order:

Alexandre Villa Contreras

E mail: [salsa@habanyaj.com](mailto:salsa@habanyaj.com)

[www.habanyaj.com](http://www.habanyaj.com)



Dehydrated  
**Habanero**  
**Chilli Sauce**



**Haban Yaaj** The name comes from habanero that is a chilli variant, and Yaaj that is a mayan concept that envelopes love, dedication, commitment, perseverance.

Haban Yaaj is elaborated with an exclusive selection of habanero Chilli, We make dehydrated sauces with hydroponic Chilli Habanero "Jaguar". By using a solar dehydrator to cook chilli, species and local tomato, we get a mix that is powdered.

Just add hot water, wait five minutes and Enjoy a delicious Habanero hot sauce!



Haban Yaaj is made with habanero chili variant known as "JAGUAR".

This variant was developed by specialists from the INIFAP (National Institute of Forestry, Agriculture and Livestock), who achieved the chili was more resistant to pests and diseases, and have greater adaptability to adverse weather.



Habanero Chilli is good against prostate Cancer, Helps Fight Obesity, lowers cholesterol, lowers blood pressure and has Antioxidant Properties that slow aging. It is an excellent source of vitamin A, has twice the vitamin C than citrus fruits. Helps relieve migraines and headaches.

Helps relieve arthritis. It is a potent anti-inflammatory that relieves muscular and rheumatic pain.

Habanero chile consumption lowers cholesterol in the blood.

# Habanero Chilli Sauce



100% NATURAL