

Guntur Chillies and Byadgi Chillies



[Guntur Chillies and Byadgi Chillies](#) are two renowned Indian chilli varieties, each with distinct qualities suited for different purposes. Guntur Chillies, from Andhra Pradesh, are famous for their high pungency and bright red color, commonly used in spicy Indian dishes and extensively exported. Their varieties, such as Teja and Sannam, are ideal for heat lovers. On the other hand, Byadgi Chillies from Karnataka are less spicy but rich in deep red color and aroma. Their low heat and high ASTA color value make them perfect for use in food coloring and cosmetics. While Guntur Chillies are valued for their strong flavor, Byadgi is appreciated for its color and milder taste. Both types are protected with Geographical Indication (GI) tags, ensuring authenticity and regional heritage. Understanding these differences helps buyers choose the right chilli for culinary or industrial use.

To know more in detail, please read this blog - <https://www.spicesindia.net/guntur-chillies-versus-byadgi-chillies-explained-for-buyer>

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