

Filling:

After each bottle is labeled, it is sent to be filled with one of our 3 sauces and capped with our signature green caps. It then is sent through a heat induction sealer that seals the bottle. The final step is laser coding each bottle with a production code and a best-before date.



[Cap Sealer]

Packaging:

The filled bottles are then conveyed to our automatic case erectors, where the cartons are formed, the bottles are inserted and the case's edges are glued.



[Case Erector]

The case then is staged to be packed by our palletizing robot that precisely configures and stacks each case on a pallet. Each size has a different pallet configuration. The pallet will then be shrink wrapped and sent down the conveyor for inventory hold before customer pickup.



[Palletizing Robot]



[HOT Off the Line]

The shrink wrapped pallets will then be taken to our storage warehouse where they await release by the State health department. The hold was imposed on the company after moving to Irwindale and not being able to be "grandfathered" into the new regulation.

*Thank you for visiting!
Have a HOT day!*



Watch these great videos to learn more about Sriracha...

From Seeds to Sauce (harvest) video:

<http://youtu.be/2Czh9TXCwc>

Sriracha Documentary (Trailer):

<http://coolmaterial.com/video/sriracha-movie-trailer/>

The Chemistry of Sriracha

<https://www.youtube.com/watch?v=U2DJN0gnu18>

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Tour Guide

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History: HUY FONG FOODS, INC. started its humble beginnings in 1980 in a 5,000 sq. ft. building in Chinatown, Los Angeles. In 1987, it moved into a 68,000 sq. ft. facility in Rosemead, CA, eventually purchasing the old Whamo facility, 170,000 sq. ft., two-doors down the street, for a combined square footage total of 238,000 sq. ft.



[Rosemead, CA]

The newly built Irwindale facility is 650,000 sq. ft., making it twice as large as our Rosemead facilities. Although Ground Breaking for this facility began in 2010, it took a few years to gear up to full production. The CEO and founder of HUY FONG FOODS, INC., Mr. David Tran, worked tirelessly and very closely with the contractor in designing this plant so his vision could come alive.



[Irwindale, CA]

Chili Grinding: The chili grinding season lasts only about 4 months out of the year. We utilize only fresh red jalapenos hybrid peppers, which, for the past 25 years, have been grown exclusively by our California grower, Underwood Ranches.

During the chili season, 30-40 trucks loads of chili peppers are received almost daily. Each chili truck weighs about 21 tons each.

The trucks pull up next to the hoppers, where their truckbeds are hooked, hoisted, and lifted, causing the chili peppers to gently roll into the hoppers.

Once in the hoppers, the conveyors transport the chili peppers, which had just been picked earlier in the day, inside to be washed.

The chili peppers are sorted, washed, and rinsed before eventually entering the grinders.

After being ground, the peppers are then piped to our mixers, where salt, vinegar, and two preservatives are added to the grounded peppers to create the basic chili base of our 3 sauces.

The three different sauces we produce from the chili base are: Sriracha, Chili Garlic, and Sambal Oelek.



[Chili Truck / Hoist]



[Chili 'Waterfall' from truck]



[Sorted, Washed Chili]



[Mixing sauce base]

The fresh chili base then travels to our drum filling station, where it is then filled into our 55-gal. blue drums. Once filled, they are conveyed to our storage area, where they await to be used to make our chili sauces. These chili-filled drums will be depleted before the next chili season.



[Drum-Filling Station]

This station also works in reverse. When making one of our sauces, the blue drums are transported from our storage area, where the chili from the drum is extracted and sent directly through the pipelines into our 2nd mixing room.

In this mixing room additional ingredients are added to the chili base, to create each of our 3 sauces. Contrary to believe, our sauces are not cooked nor roasted, and always made from fresh domestic chili peppers and garlic. After the sauces are produce, they are then conveyed directly to our bottling lines.



[2nd Mixing Room]

Bottle Making:

All of our different size bottles start off as a PET plastic preform. These preforms are inserted into the blow molding machines, which heat and expands the plastic to the appropriate sizes. There are 9 bottling lines designated for different sauces and sizes, each with the ability to produce at maximum capacity 18,000 bottles per/hour.



[Preforms]

Once the bottles are formed, the labels are either silk screened on, such as for our Sriracha Chili Sauce, or pressed on with our labeler.



[Silk-screener]