

PEPPERS UNLIMITED SPICES THINGS UP..

Robert R. Jones III

Established in 1993, Peppers Unlimited carries on a long Bulliard family tradition of pepper sauce making which goes back nearly 100 years and four generations.

President George Bulliard Sr. says his family's pepper sauce tradition began with his grandfather, Edmond Bulliard, who developed the Original Louisiana Hot Sauce recipe in 1910 when he began Evangeline Food Products, which was later sold.

Bulliard says his family never left the pepper sauce business, and now Peppers Unlimited is alive as his children, the fourth family generation, joins him in the business. His wife, Yvonne, retired last year, and children George Jr., Johnny, Leslie and Michelle work for the St. Martinville family company.

Bulliard's pepper sauces are created with peppers coming from around the Americas. Peppers come from North, Central and South America, depending on the variety – Cayenne from New and Old Mexico to Habanero from Peru.

The end result is a true Louisiana sauce made

from family recipes available to businesses and families around the country and the world.

"Pepper sauce is all I know," Bulliard says. "I never left (the business), except to go into the Army from 1959 to 1962. There are parts of the family that broke off and began Cajun Chef, but for Peppers Unlimited, our focus is on hot sauce. I was raised on hot sauce and it is what I really know."

The end result is pepper sauces for 135 different private labels/businesses across the

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U.S. And Peppers Unlimited also carries a line of Steak, Worcestershire, Marinade, Bar-B-Que and Hot Wing Sauces under different labels, including their own.

"We do a lot of business with companies all over the world and business has been growing steadily," Bulliard says. "We have grown 10 to 20 percent annually for the last 10 to 15 years, and our location has grown from 16,000 square feet to 145,000 square feet. We have grown 10 fold since the beginning. We do in a month here what we used to do at Evangeline in a year. We never thought we would

have grown to the point we have today, we have so many new customers coming in, it is unbelievable." Since 1993, Peppers has grown from about 75 customers to between 700 and 1,000 clients. To keep up, the company has created new lines of products and even formulated special blends of peppers to suit their tastes as growth continues with no end in sight. The end result is five state-of-the-art production lines capable of producing 250 to 300 bottles per minute and the factory can produce up to 100 million bottles of hot sauce per year. There are also 50 million labels on site for various products.

The company also started with 17 people and now has just under 100 employees, with that number expected to exceed the century mark this year. Included are two scientists to test and formulate new products and ensure product consistency.

"People have to have their hot sauce," Bulliard says. "we are successful because of our strong service, on time delivery and great consistency with the products."