PLANT FACT SHEET

Capsicum chinense Jacq.

GENUS *Capsicum* **FAMILY** Solanaceae

COMMON NAMES Bonnet pepper, Squash pepper

EDIBLE PARTS AND USES

Edible parts: Fruit, Vegetable

The very hot fruit are used as a spice. It is used in stews and sauces.

DESCRIPTION

A herb. It grows 70-80 cm high. The leaves are compound. They have 3 leaflets. These are 3-5 cm long by 2.5 cm wide. The leaf is entire and unequal. The taper to the tip. The flowers occur singly or in clusters of 2. They are in the axils of leaves. The fruit are 5-7 cm long and they hang down. They look like a collapsed bell pepper. They can be red, green, orange or yellow.

HABITAT

A tropical plant. In the Andes it grows from sea level to 1,600 m above sea level. It suits hardiness zones 10-12. They need a temperature above 4-13°C depending on cultivar. At ECHO, Florida.

NOTES

There are 10 Capsicum species.

PICTURES

Credit: Food Plants International (Bruce French)

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