PLANT FACT SHEET

Capsicum annuum var. grossum (L.) Sendt.

GENUS *Capsicum* **FAMILY** Solanaceae

COMMON NAMES Bell pepper

EDIBLE PARTS AND USES

Edible parts: Fruit, Herb, Spice, Leaves, Vegetable

The fruit are edible raw or cooked.
The leaves are edible cooked.

DESCRIPTION

An annual plant up to 1.5 m high. Leaves solitary or paired; the petiole is 4-7 cm and the leaf blade oblong and 4-13 cm long by 1.5-4 cm wide. The flowers are produced singly and are yellow or white. Fruit are about 10 cm long and 6 cm wide and red when fully ripe. Kinds with different shaped fruit also occur. Seeds are pale yellow, kidney shaped and 3-5 mm.

HABITAT

A tropical plant. Plants grow from sea level up to about 2400 m altitude. They are killed by frost. Soils need to be well drained and fertile. The fruit and plants can rot in the middle of the wettest seasons.

PRODUCTION

Cultivation

Plants are grown from seed. It is possible to save your own seed. Seed will keep for 2 to 3 years. Seeds germinate in 6 - 10 days. Plants can be transplanted. Plants need to be about 50 cm apart.

Harvesting and Seed Production

The first fruit can be harvested after 3-4 months.

NOTES

There are 10 Capsicum species.

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