

DOMESTICATED PEPPERS

There are 22 known wild pepper species and 5 domesticated ones. *Capsicum annuum* is thought to be the earliest species brought into cultivation more than 6,000 years ago in Mexico. The others were independently domesticated in various regions of South America. Once grown as crops, selected varieties developed in different areas and were spread with the movement of people.



Capsicum annuum

- Most extensively cultivated species in the world
- Thousands of varieties, both hot and sweet, in many different shapes and sizes
- Includes Ancho, Bell, Cayenne, Cubanelle, Jalapeño, New Mexico, Poblano, Serrano



Capsicum chinense

- Many known for their exceptional heat
- Wide variety of shapes and sizes
- Includes Bhut Jolokia, Datil, Habanero, Scotch Bonnet



Capsicum baccatum

- Varied fruit types typically hang down
- Some have a citrus or fruity flavor with their heat
- Includes Aji, Bishop's Crown, Lemon Drop, Peppadew



Capsicum frutescens

- Small, pungent, upright growing fruits
- Includes Piri Piri, Siling Labuyo, Tabasco
- Some also selected as ornamentals



Capsicum pubescens

- Least widespread
- Thick, fleshy-walled, hot fruit used fresh
- Distinctive black seeds
- Includes Rocoto, Yellow Canario