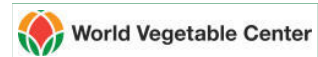


# Hot and Aromatic Round Pepper for Culinary and Processing Use

Intense Heat, Rich Aroma, Market Ready!



World Vegetable Center

World Vegetable Center

Derek Barchenger

These round pepper varieties are hot, aromatic, and well-suited for spice production and food processing. Their uniform shape and bright color make them ideal for chili oil, pastes, and packaged products. A good choice for businesses seeking consistent quality and strong consumer appeal.



This technology is **pre-validated**.

7-8



Scaling readiness: idea maturity: 7/9; level of use: 8/9

Cost: \$\$\$ **2336 USD**

All production cost for 1 hectare

ROI: \$\$\$ **up to 434 %**

over 10 harvests

**6.8–18.01 t/ha**

over 10 harvest

**70–85 days**

Days to Maturity after Transplanting

**Officially released in Benin in 2025**



Open source / open access

Commodities

Chili peppers

Sustainable Development Goals



Categories

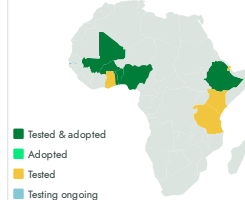
Production, Improved varieties, Disease resistance, Yield improvement

Best used with

Zero Energy Cooling Chamber for Vegetables

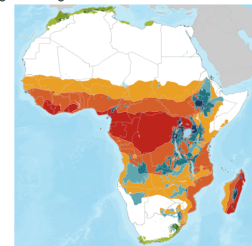
See all 1 technologies online

Tested/adopted in



Where it can be used

This technology can be used in the colored agro-ecological zones.



Target groups

Breeders, Farmers, Processors, Seed companies

## Problem

- Inconsistent quality** makes it hard for processors and aggregators to meet market standards.
- Post-harvest losses** reduce supply volumes and increase sorting costs.
- High pesticide use** affects product safety and consumer trust.
- Unreliable sourcing** limits contract farming and supply planning.

## Solution

- Uniform Quality:** Consistent shape, color, heat, and aroma meet market needs.
- Disease Resistance:** Reduces losses for reliable supply.
- Reliable Yield:** Supports steady production and contracts.
- Climate Adapted:** Cuts chemical use, boosts profits.

## Key points to design your business plan

### For Seed Multipliers

Start with clean foundation seed from WorldVeg, maintain strict isolation in the field, and sort carefully to preserve fruit uniformity. Certification ensures access to formal markets. These varieties offer a solid opportunity for multipliers aiming to supply resilient, farmer-preferred peppers.

### For Resellers (Agro-dealers, Wholesalers)

Secure certified seed early from reliable producers. Stock in small and medium packs, and promote these varieties as a reliable option for areas facing disease pressure and heat stress. Train your sales team to explain their advantages—especially stable yields, disease resistance, and good market value. A strong fit for cooperatives, extension programs, and resilience-focused initiatives.

### For Users (Commercial Farmers, Aggregators, Processors)

Their uniform fruit shape and colour make them ideal for fresh markets, processing, or outgrower models. Order seed early, plan basic post-harvest handling, and build confident supply agreements based on predictable quality and performance.

Inclusion assessment

4

Climate impact

7



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<https://taat.africa/fxr>

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