A CATALOGUE OF THE COMMERCIAL HOT PEPPER LANDRACES OF TRINIDAD AND TOBAGO

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Message

CARIDI plays a key role in the development of the Caribbean regional hot pepper industry through the implementation of various activities in collaboration with major stakeholders. Programmes implemented by the Institute include marketing research, genetic and agronomic improvement, integrated pest management, post-harvest technology, quality seed production and dissemination. The resulting improved technologies are transferred and utilised by producers whose products are the fresh fruit and the raw material for processed product markets.

This brochure represents the work done in Trinidad and Tobago and is a notable example of CARDI’s genetic improvement programme. It describes in detail the improved landraces which were selected for production by farmers with the aim to increase hot pepper productivity and berry quality. This work in Trinidad and Tobago will be used to ‘kick start’ similar activities in other Caribbean countries and is also the start of an accelerated breeding programme.

Genetically improved varieties such as these selected landraces will greatly contribute towards the competitiveness of Caribbean hot pepper products on the domestic, regional and international markets.

Dr. H Arlington D Chesney
Executive Director, CARDI Headquarters
February 2008

Introduction

This catalogue is designed to provide guidelines to stakeholders in the hot pepper industry. It was produced by CARDI with funding from the IICA/CARDI Collaborative Agreement. The field work was executed during 2006 and 2007 at the Goldsborough Demonstration and Training Centre and at the Sugarcane Feeds Centre in Trinidad and Tobago.

The catalogue describes in detail the seven commercial landraces namely Hood, Scorpion, Seven Pod, Faria, Moruga Yellow, Moruga Red and Bejucal.

Front cover pictures:
Top left – berries in crate;
Top right – berries in floral arrangement;
Bottom left – prolific branch axil;
Bottom right – bottling hot sauce;

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1. Landrace: Scorpion

**Berry characters**
- Berry weight 5 g (202 berries per kg)
- Length 49 mm x width 24 mm
- Super hot probably hottest pepper ever
- Rough skin
- High aroma

**Uses**
- Add to sauces to increase hotness and aroma
- Produce capsaicin for industrial uses (mace, marine paints and medicines)
- Hottest sauces.

*Figure 1* Mature and fully developed berries

*Figure 2* Cross & longitudinal sections of berries
2. Landrace: Hood

**Berry characters**
- Large (average weight 15.8 g)
- Blocky shape (length = width)
- 3-4 lobes
- Green colour, red at maturity
- Flesh 2.5mm thick
- High aroma
- Attractive, glossy and smooth

**Uses**
- Sauces
- Used fresh
- Dried flakes or powder
- Pickles

*Figure 3*  Mature and fully developed berries

*Figure 4*  Cross & longitudinal section of berries
3. Landrace: Seven Pod

**Berry characters**
- Berry weight: 8 g (129 berries in a kg)
- Berry length: 29 mm
- Berry width: 36 mm
- Super-hot (almost as hot as Scorpion)
- Rough skin
- Thin pericarp: 1 mm

**Uses**
- Same as the Scorpion
- Hot aromatic sauces
- Industrial and medicinal uses of capsaicin (maces, paints and ointments)

*Figure 5* Mature and fully developed berries

*Figure 6* Cross & longitudinal sections of berries
4. Landrace: Faria

**Berry characters**
- Heavy berry: 12 g (85 in a kg)
- Length: 55 mm
- Width: 41 mm
- 3 lobes
- Dark green colour which turns to red upon maturity
- Super hot
- Slightly rough skin
- Thick flesh: 1.6 mm

**Uses**
- Sauces
- Excellent condiment
- Dried flakes
- Salads and pickles

*Figure 7* Mature and fully developed berries

*Figure 8* Cross & longitudinal sections of berries
5. Landrace: Moruga Yellow

Berry characters
- Heavy berry 13.6 g (762 in a kg)
- Length 39 mm x width 43 mm
- 3 – 4 lobes
- Dark – green colour which turns into yellow (on maturity)
- Super hot
- Slightly rough and shiny skin
- Thick flesh 1.6 mm
- High aroma

Uses
- Excellent condiment
- Hot sauces
- Dried pepper flakes
- Salads and pickles

Figure 9 Mature and fully developed berries

Figure 10 Cross & longitudinal sections of berries
6. Landrace: Moruga Red

Berry characters
- Heavy berry 12.7 g (80 berries in a kg)
- Length 37 mm x width 37.5 mm
- 3-4 lobes
- Dark green colour turning into dark red (on maturity)
- Super hot
- Smooth and shiny skin
- Highly aromatic

Uses
- Excellent condiment
- Hot sauces
- Dried into flakes
- Salads and pickles

Figure 11 Mature and fully developed berries

Figure 12 Cross & longitudinal sections of berries
7. Landrace: Bejucal

**Berry characters**
- Heavy berry 12.6 g (81 in a kg)
- Blocky shape (40 mm x 38 mm)
- 3-4 lobes
- Dark green colour which turns into dark red
- Super hot
- Highly aromatic
- Slightly rough skin

**Uses**
- Excellent condiment
- Sauces
- Dried flakes
- Salads and pickles

*Figure 13 Mature and fully developed berries*

*Figure 14 Cross & longitudinal sections of berries*
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