- GENUINE CARIBBEAN HOT PEPPER SEED PRODUCED AND SOLD BY CARDI

THE WORLD HOTTEST PEPPERS PRODUCED AND SOLD BY CARDI:

CARDI has been supplying Caribbean Farmers with quality hot pepper seeds for the past twenty years. At present four main varieties are produced by CARDI and supplied through our distributor Caribbean Chemicals and Agencies Ltd, to agro retail outlets from Belize in Central America, Cayman Islands and Jamaica in the North Caribbean through the Windward and Leeward Islands, Barbados and Trinidad and Tobago in the Southern Caribbean and, Guyana and Suriname in the South American Continent under the CARDI QUALITY SEED AND CARI SEED BRAND

PHOTO 1 CARDI QUALITY BRAND SCORPION SEED PACKAGE.
PHOTO 2 CARDI QUALITY BRAND MORUGA RED SEED PACKAGE

PHOTO 3 CARDI QUALITY BRAND YELLOW SCOTCH BONNET SEED PACKAGE
PHOTO 4 CARDI QUALITY BRAND WEST INDIES RED SEED PACKAGE

PHOTO 5 CARDI CARI SEED BRAND OF MORUGA RED HOT PEPPER SEED PACKAGE
AUTHENTIC SCORPION HOT PEPPER SEEDS

CARDI is known as the only producer of purified and genuine Scorpion hot pepper seeds from the country from which Scorpion hot pepper seeds originated in Trinidad and Tobago. Many seed companies have been selling “Moruga scorpion” which does not exist. Indeed there is another type of hot pepper selected by CARDI which is not elongated but rather blocky and called the Moruga Red.

PLANTING A CARDI BREEDER QUALITY SEED VERSUS SELECTING YOUR OWN SEEDS

CARDI QUALITY SEEDS are produced in the most isolated and protected areas of Antigua & Barbuda and Belize where selection of our seed by our breeders are done through a rigorous selection process to keep out Gemini viruses, phytophthora root rot, anthracnose and other pepper diseases. Rigorous rogue-ing to get seeds only from true to type mother plants. Rapid extraction and seed processing methods ensure high germination rates and viability. In addition seeds are treated against viral particles, fungi and pests and all micro-organisms. Farmer selected seeds does not guarantee that the highest yielding, disease-free seeds are processed and do not apply effective seed treatment.

CARDI COMMERCIALLY PURIFIED HOT PEPPER VARIETIES ARE CULTIVATED ON OVER 2000 ACRES THROUGHOUT THE CARIBBEAN, THEY ARE AS FOLLOWS:
**SCORPION - >2 million Scoville Heat Units**

The original scorpion berry is oblong in shape with a light green in colour and ripens to a mature blood red. It has a characteristic hook called the tail with a rough exocarp. Each fruit is 4.9 cm long and 2.4 cm wide and weighs an average of 5 grams. Ripe berries can be harvested from 84 days after transplanting and the plants can remain in harvest for a further 150 days. The plant growth is bushy and vigorous under hot, humid conditions. Due to its high heat content it is favoured by those accustomed in culinary for spicy dishes but is more suited for industrial processing into dry flakes, capsaicin for Mace, paint, arthritic medications, animal feeds.

**PHOTO 6 – SCORPION HOT PEPPER BERRY**
PHOTO 7- PROLIFIC SCORPION PLANT PRODUCTIVITY AT CARDI’s RESEARCH PLOT AT SUGAR CANE FEED CENTRE
PHOTO 8- GENUINE SCORPION HOT PEPPER FIELD- BARRACKPORE, TRINIDAD AND TOBAGO 4 WEEKS OLD BEING MONITORED BY CARDI’s PLANT BREEDER HERMAN ADAMS
MORUGA RED – 300,000- 500,000 Scoville Heat Units- (SHU)

This is a super quality Caribbean Scotch Bonnet type pepper which can be marketed as a smooth skin dark green pepper or shiny red berry when mature. The fruit has a blocky shape with three to four distinct lobes well suited for fresh fruit export. Moruga Red is a hot sauce; puree processor’s delight due to its blood red colour, mild but pungent flavour unlike Habanero which only has Scoville Heat Units of 250,000, Moruga Red has a Scoville Unit content of up to 500,000. Moruga Red is an ideal pepper for crushing into pepper mash and hot sauces, drying into flakes, roasting, and production of jelly, chutneys, jerk seasonings, or fresh chops. Moruga Red is ideal for fresh berry export markets requiring dark green berries. Ripe berries can be harvested 70 days after transplanting and will remain in harvest for another 150-180 days. Moruga Red berry has a length of 3.7 cm and a width of 37.5 cm and weighs 13-18 grams. This variety can produce yields of 25-35 tonnes/ha under best management practices.

PHOTO 9 – MORUGA RED HOT PEPPER BERRY
PHOTO 11- MORUGA RED BERRIES BEING GRADED FOR FRESH FRUIT EXPORT

PHOTO 12- PROLIFIC MORUGA RED PLANT 42 DAYS OLD SHOWING IMMATURE BERRY QUALITY & PRODUCTIVITY TUCKER VALLEY TRINIDAD AND TOBAGO 2009
PHOTO 13- LARGE MORUGA RED FRUITS IN FIELD SHOWING DARK GREEN IMMATURE STAGE TO RED MATURE BERRIES ORANGE GROVE, TRINIDAD & TOBAGO 2013.

PHOTO 14- GENUINE CARDI QUALITY MORUGA RED HOT PEPPER FIELDS- ORANGE GROVE, TRINIDAD AND TOBAGO 10 MONTHS AFTER TRANSPLANTING 2012
PHOTO 15- LARGE MORUGA RED COMMERCIAL FIELD AT EDINBURGH, Trinidad and Tobago 8 MONTHS AFTER TRANSPLANTING - 2013

SCOTCH BONNET- 300,000 (SHU) Scoville Heat Units

This World renowned improved yellow Scotch Bonnet variety with parent lines bred in Jamaica for higher tolerance to Gemini and Poty Viruses. Like the Moruga Red it is a super-hot quality Caribbean Scotch Bonnet type pepper which has a bright yellow berry colour when mature and can also be marketed as a smooth skin dark green pepper. The fruit has a distinct bonnet shape and is suited for fresh fruit export and hot sauce production; the flavour is mild, but pungent and is also hotter than Habaneros with a Scoville Heat Unit of only 250,000. It is an ideal variety for yellow pepper mash production, drying into flakes, roasting, and production of jelly, chutneys, jerk seasonings, or fresh chops. Scotch Bonnet Yellow ripe berries can be harvested 70 days after transplanting and will remain in harvest for another 150-180 days. This variety can produce yields of 20-25 tonnes/ha under best management practices.
PHOTO 16 – YELLOW SCOTCH BONNET    HOT PEPPER BERRY IN ANTIGUA & BARBUDA
PHOTO 17- PROLIFIC SCOTCH BONNET PLANT SHOWING PRODUCTIVITY IN ANTIGUA & BARBUDA

PHOTO 18- GENUINE CARDI QUALITY YELLOW SCOTCH BONNET HOT PEPPER FIELD- JAMAICA 2014
WEST INDIES RED – 300,000 SHU (Scoville Heat Units)

This is a super-hot quality Caribbean Scotch Bonnet type pepper which can be marketed as a smooth skin light green pepper or glossy red berry when mature. The fruits are campanulate i.e. Have a mixture of lantern, bell like and round shapes. It is well suited for red berry fresh fruit export or for hot sauce production; the ripe berries have a glossy red appearance, the heat is mild but has a high pungent flavour. It is also slightly hotter than Habanero types with a Scoville Heat Unit rating of 300,000. It is an ideal pepper for crushing into mash, drying into flakes, roasting, and production of jelly, chutneys, jerk seasonings, or fresh chops. West Indies Red is ideal for fresh berry export markets requiring light green berries or red ripe berries due to its long shelf life. Ripe berries can be harvested 70 days after transplanting and will remain in harvest for another 150-180 days. The average fruit size is 5 cm in length and 4 cm wide and weighs 12 grams. This variety can produce yields of 20-30 tonnes/ha under best management practices.

PHOTO 19 – WEST INDIES RED HOT PEPPER IMMATURE LIGHT GREEN COLOURED BERRY
PHOTO 20- PROLIFIC WEST INDIES RED PLANT SHOWING PRODUCTIVITY
ADDITIONAL PHOTOS

HEAVY FRUIT SET OF MORUGA RED 60 DAYS AFTER TRANSPLANTING IN TRINIDAD & TOBAGO

Heavy Fruit Set In Moruga Red AT 50 DAYS AFTER TRANSPLANTING