

Hot and Aromatic Round Pepper for Culinary and Processing Use



World Vegetable Center
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Intense Heat, Rich Aroma, Market Ready!

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

Project adoption

The technology has been integrated in the **AEFPF - PAUSA project**: in Guinea-Bissau

2431 USD Cost per season per hectar	7277 USD Revenue per season per hectar	4781 USD Net income per season per hectar	199 % ROI per season
8.3–13.6 t/ha over 10 harvest	70–85 days Days to Maturity after Transplanting	Officially released in Benin in 2025	IP Open source / open access

Commodities
Pepper

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

Legend:
■ Tested & adopted
■ Adopted
■ Tested
■ Testing ongoing

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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