

Hot Pepper Scoville Test Results

[HPLC-1 - Hot Pepper HPLC Test Results #01](#)

The hot pepper test results of the following varieties: Berbere, Cao Bong Boogie, Carmine, Dedo de Moca, Habanero Golden, Haitian Purple, Peanut, Scotch Bonnet Pumpkin Orange, Thai Red, and Xigole.



[HPLC-2 - Hot Pepper HPLC Test Results #02](#)

The hot pepper test results of the following varieties: Chinda, Congo Chocolate, Lemon Drop, Namban, Nikkon, Rat's Turd, Sanaam, Sazonadores Eachuch, Scotch Bonnet Chocolate, Tabasco Wild



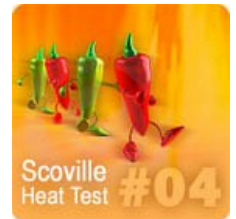
[HPLC-3 - Hot Pepper HPLC Test Results #03](#)

The hot pepper test results of the following varieties: Aji Pineapple, Buist's Yellow Cayenne, Capsicum Praetermissum Large, Harold's St. Barts, Indian PC-1, Kung Pao, Mayo Chiltepine, Scotch Bonnet Early Red, Vietnamese Tear Jerker, and Zimbabwe Bird.



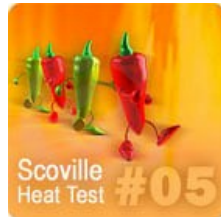
[HPLC-4 - Hot Pepper HPLC Test Results #04](#)

The hot pepper test results of the following varieties: Aji Verde, Costa Rican, Habanero Chocolate Long, Jamaican, Kashmir, Pili Pili, Short Afghan, Texas Chile, Tohono D'Oodham Chiltepine, and Uganda.



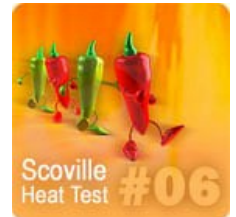
[HPLC-5 - Hot Pepper HPLC Test Results #05](#)

The hot pepper test results of the following varieties: Aji Peruvian, Assam, Capsicum Chinense USDA PI 215733, Capsicum Chinense USDA PI 439431, Chapeu de Frade, Chiltepe, Cleo's Dragon, Del Diablo, Fire, and Goat's Weed.



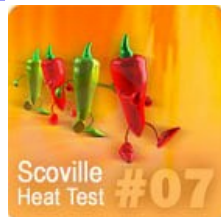
[HPLC-6 - Hot Pepper HPLC Test Results #06](#)

The hot pepper test results of the following varieties: Habanero Bolivian, Habanero Red Dominica, Heatwave, Italian Hot, Lantern, Poinsettia, Purira, Pusa Jwala, Ramic, and Red Globe.



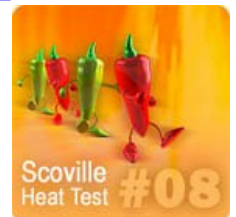
[HPLC-7 - Hot Pepper HPLC Test Results #07](#)

The hot pepper test results of the following varieties: Royal Gold, Shisnotsu, Slovak, Spanish Paprika, Squash (Yellow), Thai, Sun, Tlacololero, Tulip, West Indian Red, and Zambian.



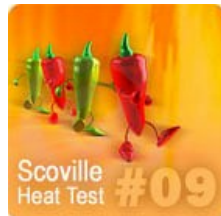
[HPLC-8 - Hot Pepper HPLC Test Results #08](#)

The hot pepper test results of the following varieties: Aji Dulce #1, Argentina, Ata Ijosi, Bido Tacana, Bonda Ma Jack, Brazilian Rainbow, Capsicum Annuum #11, Capsicum Annuum #13, Capsicum Baccatum USDA #439381, and Chintexle.



[HPLC-9 - Hot Pepper HPLC Test Results #09](#)

The hot pepper test results of the following varieties: Devils Tongue, Dutch, Filfil, Guadeloupe, Habanero Caribbean, Hanoi, HDV, Keritang, Lal Mirch, and Turkish Cayenne.



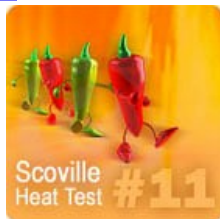
[HPLC-10 - Hot Pepper HPLC Test Results #10](#)

The hot pepper test results of the following varieties: Largo Purple, Malibu Purple, Maui Purple, Nepalese, Rooster Comb, Suryankhi Cluster, Unnan, Valentine Aji, Venezuela, and Venezuelian Sweer Habanero.



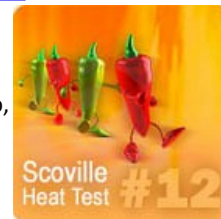
HPLC-11 - Hot Pepper HPLC Test Results #11

The hot pepper test results of the following varieties: African Pequin, Ancho Rojo, Azr, Bird's Eye, Black Dallas, Capsicum Annuum #12, Costeno Amarillo, Criolla Sella, Demre, and Guillin.



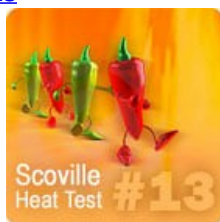
HPLC-12 - Hot Pepper HPLC Test Results #12

The hot pepper test results of the following varieties: Habanero Peruvian White, Habanero Yucatan, Hahong Ku Chu, Indian, Mexican Negro, Monkey's Face Yellow, Mr. Purple, Negro, Pakistan Cayenne, and Peri Peri.



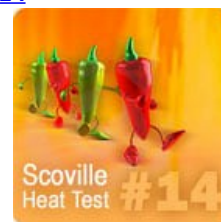
HPLC-13 - Hot Pepper HPLC Test Results #13

The hot pepper test results of the following varieties: Piquin Large Black, Purple Cluster, Raja's Pride, Rocotillo, Scotch Bonnet Grenada, Stripe, Surinam Yellow, Tangerine Bell, Trinidad Perfume, and Trinidad Seasoning Pepper.



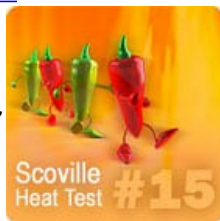
HPLC-14 - Hot Pepper HPLC Test Results #14

The hot pepper test results of the following varieties: Achar, Aji Amarillo Yellow, Aji Benito, Aji Brown, Ancho Mexican Large, Bermuda Hot, Capsicum Baccatum #2, Capsicum Baccatum #439373, Capsicum Chinense #152452, and Capsicum Chinense #257132.



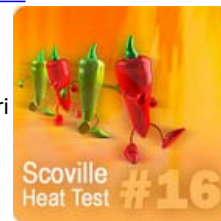
HPLC-15 - Hot Pepper HPLC Test Results #15

The hot pepper test results of the following varieties: Centennial, Chile Maya, Ecuador Hot, Fluorescent Purple, Goat, Habanero Neon Yellow, Hanoi Market Yellow, Hidalgo, Hot Tree Pepper, and Huatulco Puntado.



HPLC-16 - Hot Pepper HPLC Test Results #16

The hot pepper test results of the following varieties: Jamaica Scotch Bonnet Yellow, Lisa's Pequin, Martin's Carrot, New Mexico No. 6, Papri Paprika, Peru Yellow, Pilange, Red Hot Cheese, Turkish Cherry, and Wild Dynamo.



HPLC-100 - Hot Pepper HPLC Test Results- First 100 Test Results

The first 100 hot pepper Scoville test results. A must for the serious hot pepper collector.



HPLC-160 - Hot Pepper HPLC Test Results- First 160 Test Results

The first 160 hot pepper Scoville test results. A must for the serious hot pepper collector.



HP381-20 - Peru Yellow Hot Peppers

90+ days. Capsicum baccatum. Open Pollinated. The plant produces good yields of 3" long by 3/4" wide hot peppers. Peppers are hot, grow upright, have medium-thick flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. Peppers have a lemony citrus flavor. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from Peru. Scoville Heat Units: 44,940.



HP186-10 - Pilange Pepper Seeds

90 days. Capsicum baccatum. Open Pollinated. Pilange Pepper. The plant produces good yields of 3/4" long by 1 1/4" wide Tomato shaped hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from dark green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from Sao Paulo, Brazil. United States Department of Agriculture, PI 497973. Scoville Heat Units: 7,575.



HP996-20 - Rat's Turd Hot Peppers

100 days. Capsicum annum. Open Pollinated. The plant produces high yields of $\frac{3}{4}$ " long by $\frac{1}{2}$ " wide hot peppers that look like its name. Peppers are very hot and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. The size of the peppers may be larger or smaller. These peppers look like rat turds! Excellent drying pepper for making hot pepper flakes, hot sauce, and seasoning spice powder. A variety from the USA.



HPLC Test Results: #2

HP1027-20 - Vietnamese Tear Jerker Hot Peppers

95 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 1 $\frac{1}{4}$ " long by $\frac{1}{4}$ " wide hot peppers. Peppers are very hot and turn from green, to green with black markings, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. The heat of these small peppers will make you cry tears! A variety from Vietnam.



HPLC Test Results: #3