

[HP1916-20 - Iberia Cayenne Hot Peppers](#)

85 days. Capsicum annum. (F1) The plant produces good yields of 5" long by ½" wide Cayenne-type hot peppers. Peppers are hot and turn from light green, to orange, to red when mature. The plant has green leaves, green stems, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. A variety from Portugal and Spain region.



[HP364-20 - Inca Red Drop Hot Peppers](#)

90 days. Capsicum baccatum. Open Pollinated. The plant produces heavy yields of 1" long by ¼" wide hot peppers. Peppers are hot and turn from green to orange to red when they mature. The pepper resembles a red drop. The plant has green stems, green leaves, and white flowers with greenish-yellow markings. An excellent choice for home gardens. A variety from Peru.



[HP1049-20 - Inca Surprise Pepper Seeds](#)

90+ days. Capsicum baccatum. Open Pollinated. Inca Surprise Pepper. The plant produces good yields of ¾" long by ¼" wide Pequin hot peppers. Peppers are hot, have medium-thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper, A rare variety from Peru.



[HP604-20 - Inferno Hot Banana Peppers](#)

62 days. Capsicum annum. (F1) This early maturing plant produces high yields of 8" long by 1 ½" wide banana-shaped hot peppers. Peppers are mildly hot and turn from yellow to red when mature. The plant has green stems, green leaves, and white flowers. An excellent early variety is used fresh in salads, frying, or pickling. A variety from the USA. Scoville Heat Units: 1,000.



[HP2365-10 - Island Hellfire Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Island Hellfire Pepper. The plant produces high yields of 2 ¾" long by ½" wide Cayenne hot peppers. Peppers are very hot, have thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Peppers are usually used when green but can be used when red. Great for fresh salsa. Excellent drying pepper for making seasoning spice powder and stir-fry. A variety from the USA.



[HP1096-20 - Isleta Long Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 7" long Anaheim-type hot peppers. Peppers are medium hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for frying, roasting, grilling, pickling, and cooking. A variety from 4,900 feet above sea level from Isleta Pueblo in New Mexico, USA.



[HP859-20 - Italian Hot Peppers](#)

75 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 ¼" long by 1" wide hot peppers. Peppers are medium hot, grow upright, have medium-thin flesh, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Italian cuisine and drying pepper for making seasoning spice powder. A variety from Italy.



[HP943-10 - Italian Roaster II Pepper Seeds](#)

85 days. Capsicum annum. (F1) Italian Roaster II Pepper. The plant produces good yields of 6" long by 1½" wide hot peppers. Peppers are very mild, just a little heat, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Superb flavor. Excellent for salads, pizza, and grilling.



HPLC Test Results: #6