



› The hands of a smallholder in the Virú valley (La Libertad, Northern Peru) hold the flowers of his chili peppers: *C. chinense*, left and *C. baccatum* right.

Capsicum Project / Vegetable Crops Research Program
VLIR-UNALM Program - Value chains
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MAIN CHILI PEPPERS

In Peru you can discover the world's greatest diversity of cultivated chili peppers: different types of ají (a generic term for most chili peppers) and rocotos.

Main chili peppers found in farms, markets and restaurants:

LATIN NAMES	COMMON NAMES
Chili peppers from the Northern Coast: arid climate; irrigated smallholder production systems	
<i>Capsicum chinense</i> <i>Capsicum baccatum</i> <i>Capsicum annuum</i>	limo (including miscucho, picante, bola), mochero, arnaucho cacho de cabra, verde cerezo
Coastal chili peppers in intensive production systems: arid climate; irrigated large monocultures for fresh, dried and processing markets	
<i>Capsicum baccatum</i> <i>Capsicum chinense</i>	amarillo (escabeche, paca), mirasol panca
Amazonian chili peppers: tropical humid climate; homegardens and smallholder production systems	
<i>Capsicum chinense</i> <i>Capsicum baccatum</i> <i>Capsicum frutescens</i>	charapitas, charapones, dulce, pucunucho ayuyo, challuaruro malagueta/pipí de mono
Andean chili peppers: warmer mountain areas (homegardens) and high evergreen forest areas (intensive production)	
<i>Capsicum pubescens</i>	rocotos (serranos, de huerta, de selva central)
Other chili peppers: grown throughout the country, except in cold high mountains	
Cebichero, chico, chuncho, colorado, común, de montaña, de suegra, especial, macusari, ojo de pescado, paringo, pillis, pipí de mono (costeño), regional, shiushín, trueno, uña de gavián and many more.	

From: Ugás R. Clasificación de los ajíes del Perú. 2012. El punto de ají 1-2, Programa de Hortalizas, UNALM.

CONSERVATION AND PROMOTION

We aim at expanding our knowledge of Peru's native chili peppers in order to support its conservation and the development of value chains connecting smallholders and consumers in Peru and elsewhere. UNALM currently works in collaboration with research institutes in Peru, Belgium, Spain, Germany and USA.

DIVERSITY

- › Germplasm collection of over 300 Peruvian accessions.
- › Morphological, ethnobotanical and genetic studies.
- › Selection of promising lines for future cultivar development.
- › Organic seed production.

ORGANIC PRODUCTION

- › Agroecological practice for smallholder regenerative, resource-conserving agriculture.
- › Reduction of the impact of pesticide abuse in intensive production systems.

FOOD PROCESSING AND GASTRONOMY

- › Physicochemical properties, processes and potential food applications.
- › Pilot trials in laboratory and small processing companies.
- › Culinary evaluations and dissemination with restaurants and gastronomic schools.
- › Support for collective marks and designations of origin.
- › We participate in Peru's peasant-cook alliance and the Slowfood movement.

OUTREACH

- › Books, manuals and other instruments, including collaboration with Peru's Gastronomical Society (APEGA) and chef Gastón Acurio - Telefónica's alliance.
- › Student on-farm participatory research and practice.

