

Growing instructions



Cayenne Chili Seeds (*Capsicum annuum* L.) **popular and widespread chili variety from Mexico** **(heat level 8 – Scoville:30.000 - 50.000 SHU)**

Description:

The Cayenne chili is an absolute chili-classic. Red, aromatic and fiery. Perfect for spicing up dishes and ideal for drying. This chili variety is also common as a ready to use spice for your kitchen, known as Cayenne Pepper, which isn't a pepper at all, but rather a chili. This chili variety has very thin-walled and slender pods that are 5-20 cm long. Cayenne chili is perfect for drying and subsequent grinding to create the well-known spice.

The origin and name of this chili variety derives from the city Cayenne which lies in Guyana, South America. The coast of Guyana was discovered in 1498 by Christopher Columbus. Later the city of Cayenne was established by French settlers. It is quite possible that this spice was named after the harbor city and from there exported to Europe.

Sowing:

Sowing indoors or in a conservatory is possible in pots year round.

In the summer it can also be planted outdoors. Before you plant the chili seeds, it is recommended to soak them in lukewarm water over night. Use permeable soil.

Waterlogging will wither the chili plants quickly. Place the seeds approx. 0.5 - 1 cm deep and keep them consistently moist (use lukewarm water). As soon as seedlings sprout, one thing is very important for further growth: sunlight!

It may be necessary to provide the plants with sufficient supplement light by using special plant lamps. Once the plants have grown well, fertilization with commercially available fertilizer is recommended.

- ideal germination temperature 22 - 28°C
- germination period 7 to 14 days
(in optimal conditions with sufficient warmth and humidity)
- blossoms white (May- Aug.)
- growth form bush, 60 - 80 cm high
- ripening from green to red
- ripening period 80 - 90 days

Please note:

This is a natural product. Therefore, we do not guarantee a sprout or germ for seeds since the conditions under which sowing by the customer is made can't be assessed or influenced by us.