

Seed Saving Level:



# Peppers

*Several species of peppers*

## **Strategies to reduce cross-pollination:**

Separate varieties of the same species by 400 ft.

Peppers have a higher chance of *outcrossing* with other varieties of the same species. There are 5 species of peppers:

- *Capsicum annuum* - bell peppers, wax, cayenne, jalapenos and the chiltepin
- *Capsicum chinense* - includes hottest peppers such as habanero
- *Capsicum frutescens* - Tabasco, Thai peppers, piri piri, African birdseye chili
- *Capsicum pubescens* - includes the South American rocoto (manzano) peppers
- *Capsicum baccatum* - includes the South American aji peppers

Only plant one variety of a species of peppers to eliminate cross-pollination.

**Harvesting:** Harvest mature, fully-ripe peppers for seeds. Remove seeds and clean. Let dry on a paper towel until seed is dry enough to break when folded.

**Envelope tips:** When saving seeds, consider including the following on the envelope: heat (sweet/hot), size, use (spice, drying, stuffing, frying), color.