



Hot Pepper



Hot pepper is cultivated in all regions of Guyana. There is tremendous scope for expansion in the production of hot peppers in Guyana. This is largely influenced by the Agricultural Diversification Strategy undertaken by the Government of Guyana through the Ministry of Agriculture and the National Agricultural Research Institute. In addition, in recent times, the export market for both fresh and processed forms of hot pepper has statistically shown a steady rate of expansion. The New Guyana Marketing Corporation which provides services to exporters has established a packhouse facility that assists in preparing high quality produce for the overseas market.

VARIETIES

- Tiger Teeth
- "Bullnose" Scotch Bonnet
- Habanero

MAIN PRODUCING AREAS

- Parika Back, E.B.E.
- Canal Polders 1 & 2
- Mahaica
- Black Bush Polder
- Crabwood Creek

PREPARATION FOR EXPORT MARKET

HARVESTING

- Use a pair of sharp pruning shears to sever the stem and create an attractive smooth cut. One inch (2.5 cm) should be left attached.
- Transport from field to packing house in strong field crates.

CLEANING

- Remove surface soil and stains with a soft cloth or cotton gloves.
- If washing is required, wash water should be sanitized with 150 ppm hypochlorous acid. Allow fruit to thoroughly dry.

PACKING

- Local & Caribbean Market – They are placed in mesh sacks containing 3 –7 fruits weighing 23kg (50 lbs)
- North American Market – Pack in strong, well-ventilated fiberboard cartoons containing 19kg (42 lbs) of fruit. Separate using internal dividers.
- For marine transport large wooden bulk bins holding 360-410 kg.
- **TEMPERATURE** – Ideal temperature s 12°C

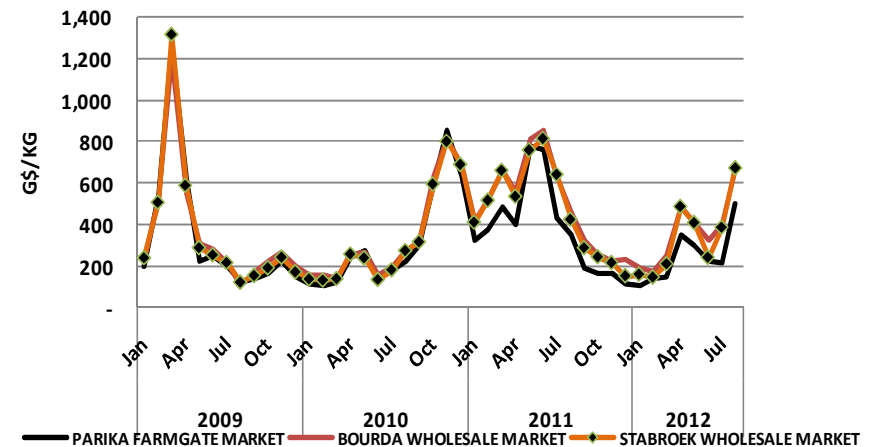
EXPORT MARKETS

Major Importers of Hot Pepper 2012 (Jan-Aug)



PRICE TRENDS

Wholesale Price of Hot Pepper 2009 - 2012 (Jan-Aug)



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