

Carolina Reaper Pepper



Capsicum chinense 'Carolina Reaper' (Scoville scale: 1,400,000 – 2,200,000 Scoville heat units)

- **Use:** The Carolina Reaper is currently the hottest pepper in the world, measuring over 2 Million Scoville Heat Units. It was developed by grower Ed Currie from a crossing a Pakistani Naga with a Red Habanero type from St Vincents Island in the West Indies. **This is a heat level that borders on military-grade pepper sprays, so keep that in mind.**
- **Exposure/Soil:** Full sun or at least 5-6 hours of afternoon sun. Grow in rich, moist, well-drained soil in full sun. Plant only when nighttime temperatures are at least 55F. These plants enjoy heat and tolerate drought, though prolonged drought may affect fruit quality. These plants are resistant to deer browsing.
- **Growth:** Grows 4' tall and 1-1.5' wide.
- **Hardiness:** Zone 9-11, Annual, Houseplant.
- **Foliage:** Small, lacy leaves. NOTE: Plants do not provide a good leaf canopy, so we suggest limited trials in areas where sunscald may be an issue.
- **Flower:** Despite the extremely scorching heat of this super hot pepper, the Carolina Reaper is surprisingly fruity and sweet. It is outstanding as a dried powder for adding both heat and flavor, and also as a sauce or hot sauce. **KEEP AWAY FOR PETS AND KIDS! IT CAN SEND A PERSON TO THE ER.**

It is currently listed at the hottest pepper in the world by the Guinness World Records.

Compared to your average jalapeno pepper, it measures 175 to 880 times hotter. Compare that to a typical jalapeno pepper, which averages about 5,000 Scoville Heat Units, and the hottest Carolina Reaper is up to 440 times hotter. That is crazy hot!

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