












Pepper Varieties



Peppers

Peppers are relatively easy to grow with proper care. With so many varieties to choose from, including hot peppers, sweet peppers, and some in between, there's a variety for every preferred taste. To measure heat of a pepper variety, the Scoville scale is used where the higher the number, the hotter the pepper is.

Variety	Description
Admiral	Yellow bell pepper with sweet flavor. Scoville: 0
Aji Amarillo 	Yellow-orange, medium to high heat, hot chili pepper with a fruity flavor. Scoville: 30,000-50,000
Anaheim 118	Green ripening to red, mildly-hot, chili pepper. Scoville: 500-2,500
Anaheim Chili	Green, mild to medium-hot chili pepper. Scoville: 500-2,500
Armageddon 	Red, super-hot chili pepper. Scoville: 1.3 million
Babybel Lipstick	Red, sweet pepper. Scoville: 0

Bell Early Sunsation F1	Dark green ripening to yellow, sweet pepper. Scoville: 0
Better Belle V	Green ripening to red, sweet bell pepper. Scoville: 0
Bhut Jolokia Red 	Also known as a Red Ghost pepper, it is one of the hottest peppers in the world. Scoville: 1 million
California Wonder	Green ripening to red bell pepper. They are one of the most popular bell pepper varieties and are sweeter when fully mature. Scoville: 0
Carmen	Sweet, red, Italian pepper that is great for salads and roasting. Scoville: 0
Concho Hot Pepper 	Green ripening to red jalapeño pepper plant with moderately hot taste. Scoville: 5,000
Cubanelle	Yellow-green pepper, taste is sweet with a hint of heat. Scoville: 100-1,000
Hot Mammoth 	Dark green, large jalapeño pepper with medium heat. Scoville: 3,000-5,000

Inferno		Shaped like banana peppers, they ripen green, yellow and finish red. Harvest time depends on level of spice desired. They are mildly hot. Scoville: 2,500-4,000
Huntington		Green ripening to red, sweet bell pepper. Scoville: 0
La Bomba II		Dark green jalapeño pepper with medium-hot flavor. Scoville: 1,800-5,000
Jamaican Red Scotch Bonnet		Green ripening to red, hot pepper with very hot flavor. Scoville: 100,000-200,000
Jigante		Dark green, serrano pepper that is mildly hot. Scoville: 5,000 -6,000
Jimmy Nardello's		Red, sweet, Italian pepper with little to no heat. Scoville: 0-100
Red Knight X3R		Red bell pepper with fruity and sweet flavor. Scoville: 0
Sonoma F1		Yellow bell pepper. Scoville: 0
Sprinter		Red bell pepper. Scoville: 0

Siracha		Red chili pepper with mildly hot flavor. Used to make Siracha sauce and great for making salsa, roasting or pickling. Scoville: 1,000-2,500
Teuila F1		Purple bell pepper that turns red when mature. Scoville: 0
Thai Red Chile		Red chili pepper with similar heat to a habanero. Scoville: 50,000-100,000
Velociraptor F1		Red habanero peppers that are very hot. Scoville: 150,000-220,000.

For personalized service, come visit our retail store. More information here: www.MeansNursery.com