CHILLI = CHILI = CHILE = PEPPER
PEPPER DIVERSITY THROUGH THE YEARS

DR. BEN VILLALÓN

NATIONAL PEPPER CONFERENCE

NAPLES, FLA

NOVEMBER 1012

SWEET

MILD

HOT!
PEPPER   FLAVOR   ?

AROMATIC   COMPOUNDS
NATURAL FLAVOR COMPOUNDS

Terpene Hydrocarbons
Alcohols
Aldehydes
Ketones
Esters
Acids
Lactones
Amines
Sulphur Compounds
STEAM VOLATILE COMPOUNDS OF CAPSICUMS

1980 STUDY FOUND 180 CONSTITUENTS IDENTIFIED

1. ALCOHOLS
2. ALDEHYDES
3. KETONES
4. TERPENES
5. ACIDS
6. ESTERS
Figure 14. Structure of 2-isobutyl-3-methoxy pyrazine.

BELLS PEPPER (AND OTHER CHILES) FLAVOR COMPOUND
DIFFERENT CHILE FLAVORS

INDIVIDUAL FINGER PRINTS = ID
YELLOW STREAKS ON THE PLACENTA INDICATES STRONG PEPPER FLAVOR
annuums
CHINENSE
FLAVORS

UNIQUE
The Most Highly Consumed U.S. Pepper of All!

CHILE VERDE OR CHILE DULCE

VITAMINES C & A, ANTIOXIDANTS
CHILE JALAPEÑO
YELLOW STREAKS = FLAVOR AND NOT HEAT

CRYSTAL CLEAR GLOBULES = CAPCAICIN AND NOT FLAVOR
FEW CRACKS, AND YELLOW PLACENTA, A MUST

CHILE JALAPENO

PHIL VILLA
1960’S

VILLALON

JALAPENO-M

TAM MILD JAL-1

TAM VERACRUZ
DARK GREEN

DARK CRIMSON

CHILE POBLANO
TAM CAYENNE - RETAINS HIGH FLAVOR WHEN RED YELLOW STREAKS INSIDE

“LIKE NO OTHER PEPPER”
TAM GENES

HYW

Sbg

Sbg 249

SFG

RGG

GS

JALORO

OJ 410

TVC 35

PIMIENTOS, ANCHOS, TABASCOS & CHERRIES
TEX-MEX 6 = “BEN VILLALON”
“BEN VILLALON” CHILE

KEVIN CROSBY
“ESQUINA” = AZTECA
CAPSAICIN

FROM

CAPSICUMS
CAPSAICINOIDS = GENETICALLY, EXTREMELY COMPLEX

Figure 4. Structure of capsaicin (Rogers, 1966).
THERE IS NO SUCH THING AS SMELLING A HOT PEPPER!

CAPCAICIN IS ODORLESS AND IS NOT FOUND IN THE SEEDS!
Figure 5. Jalapeño pepper with portion of fruit wall removed to illustrate capsaicin location (Villalon, 1976)
YELLOW STREAKS = FLAVOR AND NOT HEAT

CRYSTAL CLEAR GLOBULES = CAPCAICIN AND NOT FLAVOR
CLASSIC

STANDARD
VITAMINS C & A, ANTIOXIDANTS
VEGETABLE BREEDING GIANTS

PHIL VILLA, CA
PAUL G. SMITH, UC, DAVIS
HIROCHI NAGAI, BRAZIL
AL COOK, UFL, GAINSVILLE
TOM ZITTER, CORNEL
LOWELL BLACK, LSU
WALTER GREENLEAF, AL
JOSE LABORDE, MEXICO
S. HOMNA, MI,
We Love Peppers In Texas

In 1977 the Texas State Legislature designated “Chili Con Carne” as the State Dish.

In 1995 the 74th Legislature of the State of Texas designated the jalapeño pepper as the official State Pepper of Texas.

In 1997 the Texas State Legislature designated Chiltepin as the State Native Pepper.

In 2003 the Texas State Legislature designated Tortilla Chips & Salsa as the State Snack.

Jalapeño is truly the Tex-Mex pepper of Texas.
TAM MILD SALSA/PICO – THIS IS HEALTHY STUFF!

NOT A DANCING THING!

“A HEALTHY TEXAS THING”!
THANK YOU !