CHILLIES OF INDIA
Chilli - A Fascinating Spice

Chilli is the universal spice of India. It is cultivated in all the States and Union Territories of the country. The important States growing chilli are Andhra Pradesh, Orissa, Maharashtra, West Bengal, Karnataka, Rajasthan and Tamil Nadu. Andhra Pradesh alone commands 46 per cent of the chilli production in India. As per the latest statistics, India produced 8,00,100 tonnes of dry chilli from an area of 9,30,000 hectare. No country in the world has so much area and production of chilli as in India.

Chilli is nature's wonder. Its fruit appears in different sizes, shapes and colour. The fruit size of some varieties is more than hundred times that of others. The shape may be elongated or round, and distal end pointed, blunt or sucked in. Corrugated, leathery or smooth may be the touch on outer skin. It may look like a bird's eye or a small orange fruit. Colour varies from blue, green, orange, red, yellow, violet, cream white to near black.

Chilli has two important commercial qualities. If some varieties are famous for red colour because of the pigment capsanthin, others are known for biting pungency attributed by capsaicin. India is the only country rich in many varieties with different quality factors.

Chilli is an essential ingredient of Indian curry. Curry is characterised by tempting colour and titillating pungency. Both are contributed by chilli. In curry, chilli is used as a paste, powder, broken split or whole form. There are Indian pickles, especially with tender mango in which chilli powder is added lavishly to form a thick paste with biting sensation at the end of curing. In all Indian homes, chilli is used by the poor and the rich alike.

While consumption of chilli is the highest in India, maximum export is also from this country. India made the record export of 51,900 tonnes of dry chilli in 1996-97. Oleoresin of chilli with low, medium or high pungency is also exported in large quantities. Chilli powder is another important item of export. Indian chilli and its products are bought by a number of countries. Important among them are Sri Lanka, Bangladesh, South Korea and USA for dry chilli and USA, Germany, Japan, UK and France for oleoresin. India can supply chilli in whole, crushed, powder or oleoresin forms in consistent colour and required pungency.

Blessed with rich diversity in quality, Spices Board India has plans to produce specific varieties of Chillies for different international markets on committed demand, small or big.
**BIRDS EYE CHILLI (DHANI)**
Grown in Mizoram & some areas of Manipur
Blood red in colour, highly pungent
Harvesting season - October to December
Available in Calcutta market
ASTA colour value - 41.7
Capsaicin - 0.589%

**BYADAGI (KADDI)**
Grown in Dharwar Karnataka.
Red in colour with less pungency or without pungency.
Harvesting season - January to May
Annual Production - 21,000 tonnes
Available in Hubli-Dharwad markets
ASTA colour value - 156.9
Capsaicin - Negligible

**ELLACHIPOUR SANNAM - S4 TYPE**
Grown in Amaravathi District of Maharashtra
Reddish in colour and very hot
Annual production - 1800 tonnes
Harvesting season - September to December
Available in Bombay, Delhi, Ahmedabad and Nagpur
ASTA colour value - 70.40
Capsaicin - 0.2%

**GUNTUR SANNAM - S4 TYPE**
Grown in Guntur, Warangal, Khammam Districts of Andra Pradesh
Skin thick, hot and red.
Harvesting season - December to May
Annual production - 2,80,000 tonnes
Available in Guntur market
ASTA colour value - 32.11
Capsaicin - 0.226%
**HINDPUR - S7**

Grown in Hindpur in Andhra Pradesh
Red in colour, hot and highly pungent.
Harvesting season - December to March
Available in Hindpur
Capsaicin - 0.24
ASTA colour value - 33.00

---

**JWALA**

Grown in Kheda, Mehsana & in south Gujarat
Highly pungent, light red in colour, short and the seeds are compact.
Harvesting season - September to December
Available in Unjha market
Capsaicin - 0.4%

---

**KANTHARI - WHITE**

Grown in Kerala & some parts of Tamil Nadu
Short and ivory white in colour with high pungency
Mainly grown as a homestead crop
Available in the markets throughout the year
ASTA colour value - 2.96
Capsaicin - 0.504%

---

**KASHMIR CHILLI**

Grown in temperate regions such as Himachal Pradesh, Jammu & Kashmir and also in subtropical regions of North India during winter season.
Long, fleshy, deep red in colour
Harvesting season - November to February
Available in major markets of North India,
ASTA colour value - 54.10
Capsaicin - 0.325%
**MADHYA PRADESH G.T. SANNA**
Grown in Indore, Malkapur Chikli and Elachpur areas of Madhya Pradesh
Red in colour and pungent
Harvesting season - January to March
Annual Production - 7500 tonnes
Available in major markets of Madhya Pradesh

**MADRAS PARI**
Grown in Nellore District of Andhra Pradesh
Pure red in colour and hot
Harvesting season - March to May.
Annual production - 2000 tonnes
Available in Madras
ASTA colour value - 73.82
Capsaicin - 0.206%

**NAGPUR**
Grown in Nagpur District of Maharashtra
Red in colour and pungent
Harvesting season - January to March
Annual production - 5000 tonnes
Available in Bhimapur market of Maharashtra

**NALCHETTI**
Grown in Nagpur District of Maharashtra
Red in colour and extremely pungent
Harvesting season - January to March
Annual production - 2500 tonnes
Available in Nagpur market
ASTA Colour Value - 77.03
Capsaicin - 0.12%
**RAMNAD MUNDU**

Grown in Ramnad District of Tamil Nadu
Yellowish red and hot
Harvesting season - March to May
Annual production - 12,000 tonnes
Available in Virudhunagar and Ramnad District of Tamil Nadu
ASTA colour value - 32.95
Capsaicin - 0.166%

---

**SANGLI SANNAM - S4 TYPE**

Grown in Kolhapur District of Maharashtra.
Light red in colour and hot
Harvesting season - September to November
Annual production - 3000 tonnes
Available in Bombay and Kolhapur
ASTA colour value - 73.55
Capsaicin - 0.215%

---

**SATTUR - S4**

Grown in Dindigul, Sattur, Rajapalayam, Sankarankoil & Theni in Tamil Nadu.
Red in colour, pungent with thick skin.
Harvesting season - September to March
Available in Sattur, Theni & Dindigul in Tamil Nadu.
ASTA colour value - 59.1
Capsaicin - 0.24%

---

**SCOTCH BONNET**

Introduced from Jamaica. Cultivation in India is on the initial stage.
Studies shows that it comes up well in the hilly regions of Kerala & Karnataka.
May be possible to grow in other parts of India as well.
Chilli is short round & yellowish in colour with the terminal end sucked inside.
ASTA colour value - 38.25
Capsaicin - 0.878%
SO MUNDU
Grown in Anantpur District of Andhra Pradesh
Tomato red in colour and with fairly good pungency
Harvesting season - February to April
Annual production - 700 tonnes
Available in Anantpur District of Andhra Pradesh

TADAPPALLY - BIG LONG
Grown in Tadappally in Andhra Pradesh.
Red in colour, less pungent, thick skin.
Harvesting Season - January to April
Available in Tadappally in Andhra Pradesh
ASTA colour value - 80.30
Capsaicin - 0.11%

TOMATO CHILLI (WARANGAL CHAPPATTA)
Grown in Warangal, Khammam, East & West Godavari Districts of Andhra Pradesh
Deep red and less pungent
Harvesting season - December to March
ASTA colour value - 125.26
Capsaicin - 0.17%
# CHILLI

*Family*: Solanaceae  
*Capsicum Annuum*  
*Capsicum Frutescens*

## CHILLI

<table>
<thead>
<tr>
<th>In Foreign Languages</th>
<th>In Indian Languages</th>
</tr>
</thead>
<tbody>
<tr>
<td>Latin : Capsicum Annum L</td>
<td>Hindi, Punjabi, &amp; Urdu : Lal Mirch</td>
</tr>
<tr>
<td>Spanish : Pimenton</td>
<td>Bengali : Lanka/Lanka Morich</td>
</tr>
<tr>
<td>French : Poivre de Guinee</td>
<td>Gujarati : Marcha</td>
</tr>
<tr>
<td>German : Paprika</td>
<td>Kannada : Menessina Kayi</td>
</tr>
<tr>
<td>Dutch : Spanse peper</td>
<td>Kashmiri : Martsu, Waungum</td>
</tr>
<tr>
<td>Italian : Peperone</td>
<td>Malayalam : Mulaku</td>
</tr>
<tr>
<td>Portuguese : Pimento</td>
<td>Marathi : Mirchi</td>
</tr>
<tr>
<td>Russian : Struchkovy pyeret</td>
<td>Oriya : Lanka</td>
</tr>
<tr>
<td>Japanese : Togarashi</td>
<td>Tamil : Milagai</td>
</tr>
<tr>
<td>Arabic : Filfil Ahmar</td>
<td>Telugu : Mirapakayi</td>
</tr>
<tr>
<td>Chinese : Hsiung-Yali-Chiao</td>
<td>Nepali : Khursani</td>
</tr>
</tbody>
</table>

---

**SPICES BOARD**  
(MINISTRY OF COMMERCE, GOVT. OF INDIA)  
P.B. NO. 2277  
COCHIN - 682 025  
INDIA  
TELEPHONE : 91-484-333610 TO 333616  
TELEFAX : 91-484-331429/334429  
E-MAIL : sbhochn@giasmdol.vsnl.net.in