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### [HP2475-10 - Velociraptor Hot Peppers](#)

80 days. *Capsicum chinense*. (F1) The plant produces high yields of 2 ½" long wrinkled Habanero peppers. Peppers are very hot, have medium-thick flesh, and turn from green to deep red when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. This early-producing Habanero pepper was developed with disease resistance for commercial production. A variety from the USA. Disease Resistant: PMV, TSWV.



### [HP884-10 - Venezuela Hot Peppers](#)

85 days. *Capsicum annum*. Open Pollinated. The plant produces good yields of ½" long by ½" wide Pequin hot peppers. Peppers are medium hot, grow in clusters, have medium thin flesh, and turn from green, to dark purple (almost black), to red when mature. The plant has dark purple stems, green-dark purple leaves, and violet-purple flowers. A beautiful edible ornamental plant. Excellent drying pepper and great for making seasoning spice powder. Suitable for containers, pots, patios, hanging baskets, and small gardens. A rare variety from Venezuela. United States Department of Agriculture, PI 593598. Scoville Heat Units: 13,592.



### [HP1027-20 - Vietnamese Tear Jerker Hot Peppers](#)

95 days. *Capsicum annum*. Open Pollinated. The plant produces heavy yields of 1 ¼" long by ¼" wide hot peppers. Peppers are very hot and turn from green, to green with black markings, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. The heat of these small peppers will make you cry tears! A variety from Vietnam.



**HPLC Test Results: #3**