Common Name: Pepper Hot, Habanero, Red
Botanical Name: *Capsicum chinense*

*Zone:* 10 - 12, grown as an annual  
*Scoville Heat Units (SHU):* 100,000 - 300,000  
*Height:* 1–1.5’  
*Width:* 16”  
*Habit:* May need stacking  
*Flower:* White  
*Foliage:* Green  
*Fruit:* 0.8–2.4”, Orange -> red  
*Flavor:* Pungent, smokey  
*Fragrance:* Floral  
*Sun:* Full  
*Soil:* Water  
*Water:* Average  
*Drought:* Tolerant  
*Uses:* Salsas, sauces, marinades, seasonings  
*Harvesting:* Always wear gloves and eye protection when handling or cutting these peppers. Pick frequently to increase production  
*Disease:* Tobacco users, wash hands to prevent the spread of tobacco mosaic virus