

Hybrid Chile Pepper Jalapeño J-7



DESCRIPTION: J-7 is large and firm, uniformly dark green with beautifully smooth skin and thick walls for fresh market. Fruit will ripen to deep red and maintain firmness with a good shelf life and good heat content. Scovell units range from 2300 to 2500. Used in sriracha sauce for its unique flavor.

MATURITY: Early

VARIETY CHARACTERISTICS: This early variety has a concentrated fruit set resulting in high yields. Maintaining adequate soil moisture from transplanting through harvest will help plants develop a strong root system. When stressed, J-7 exhibits little to no Anthocyanin.

FEATURES

- Excellent fruit set/thick walls
- Uniform dark green skin with little to no cracking or Anthocyanin
- Red fruit heat scovels and flavor

BENEFITS

- High yields
- Desirable consumer characteristics
- Excellent use for hot sauce

Descriptions, illustrations, photos and disease resistance, etc. are based upon the results obtained under favorable conditions and certain races of pathogens/diseases. Identical results are not guaranteed nor implied for all growing conditions. Information is based on average data compiled. Physical characteristics, adaptability and disease tolerance may vary under different conditions. Rev C