



Dried Peppers

Purchasing Specifications

Availability:

Year round

Drying Methods:

- Traditionally, chile was sun-dried, the fruits being spread on roofs or on the ground. However, because of contamination by birds and rodents, people began to tie them together in strings or ristras and hang them on a wall. Commercial processors now use controlled artificial drying.

Storage/Handling:

- Many items such as canned goods, baking supplies, grains, and cereals may be held safely in dry storage areas. The guidelines below should be followed:
- Keep dry storage areas clean with good ventilation to control humidity and prevent the growth of mold and bacteria.
- 70°F is adequate for dry storage of most products.
- Store foods away from sources of heat and light, which decrease shelf life.
- Store foods off the floor and away from walls to allow for adequate air circulation.

- Chiles are in the genus Capsicum, and the Solanaceae or nightshade family, which includes other New World plants, such as the tomato, potato, eggplant, tobacco and the petunia. While we sometimes refer to chiles as “peppers,” they are not related to Piper nigrum, the source of black pepper.
- Chiles range from the sweet bell pepper to the fiery hot habenero. They are considered a vegetable when green, and a spice when dried. Botanically, chile fruits are considered berries.

Nutrition Facts

Serving Size: 1 tablespoon hot chili pepper, raw

Amount Per Serving

| Calories 2 | Fat Calories |
|------------------------|---------------|
| % Daily Value* | |
| Total Fat 0 g | |
| Sat Fat 0 g | |
| Trans Fat | |
| Cholesterol 0 mg | |
| Sodium 0mg | 0% |
| Total Carbohydrates 1g | 0% |
| Dietary Fiber 0g | 0% |
| Sugars 0g | |
| Protein 0g | 5% |
| Potassium 19mg | 0% |
| Vitamin A 0% | Vitamin C 14% |
| Calcium 0% | Iron 0% |