



FOOD AND AGRICULTURAL RESEARCH AND EXTENSION INSTITUTE

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RECOMMENDATION SHEET

Chilli Varieties

Chilli is widely used in the Mauritian cuisine. It is grown mainly in the northern, eastern and southern areas. In 2013, chilli was cultivated on about 275 hectares of land and its production amounted to 1488 tonnes. During the same period, about 496 tonnes processed chilli representing a value of Rs 27.5 M were also imported. New varieties have been tested and found suitable for both fresh market and for processing into paste, pickles, powder, in brine and in dehydrated form. Two hybrid ones namely Indam 5 and Indam 42 were found to be high yielding with excellent fruit quality and are recommended. Their characteristics are given below.

Characteristics	Varieties	
	Indam 5	Indam 42
		
Type	F1 hybrid	F1 hybrid
Plant growth habit	Tall and spreading	Medium tall and compact
Average plant height (cm)	75	65
Average fruit weight (g)	10	10
Average fruit length (cm)	10	10
Average fruit width (cm)	1.4	1.1
Fruit colour	Glossy dark green	Glossy green
Pungency	Pungent	Very pungent
Days to harvest	60 days after transplantation	
Crop cycle	12 months	
Average yield (t/ha)	30	30
Susceptibility to pest	Slightly tolerant to broad mite and thrips	
Susceptibility to disease	Susceptible to anthracnose	
Adaptability	Sub humid and humid regions	
Suitability	Fresh chilli and processed products	

Source of seeds: Indo American Hybrid Seed Company, India

Local Supplier: Chemical House