

The Pepper List 2026

The Scoville scale is a measurement of pungency (spiciness or "heat") of chili peppers.

Name of Pepper & Days	Scoville Scale	Details
'Ace F1' Hybrid Bell Pepper 50 Green, 70 Red	0	Ace is one of the earliest peppers to mature and has been a consistent producer of good yields. Its 3 to 4 lobed fruit have medium thick walls and are sweet and tender. Ideal for cool climates, short seasons, or container gardening.
'Aji Crystal' Chilean Heirloom Pepper 70 to 90 Days	30,000 - 50,000	A 4-inch Chilean aji pepper with a citrusy, hot flavor that transforms from green to yellow and finally a pale red. The heat intensifies as the fruit reaches maturity. Use fresh, for pickling, or for hot sauce and salsa.
'Bhut Jolokia' Ghost Pepper 100 to 120 Days	1,000,000	At 400 times the heat of a Jalapeno and 3 times the heat of Habanero, this pepper is extremely hot! This pepper is used as food and spice, fresh and dried. The peppers are 2.5 - 3.3" long. Most commonly red, but also yellow or orange. It comes from Assam, India, where its name means Ghost Pepper.
'California Wonder' Bell Pepper 65 Days Green, 80 Days Red	0	The California Wonder pepper is a popular, high-yielding heirloom bell pepper, introduced around 1928. Known for its large, blocky, four-lobed shape and thick, crisp, sweet-fleshed walls. Ideal for stuffing and eating raw, these 3-4 inch, non-spicy peppers mature from deep green to vibrant red.
Carmen' Red Italian Sweet 75 Days	0	Carmen peppers are a variety of Italian bell pepper that are sweet and elongated in shape. They are part of the Mediterranean culinary tradition and excellent roasted, grilled or in salads.
Cayenne 70 to 100 Days	30,000 - 50,000	Hot chili peppers that are mostly red-colored, thin, and tapered at the end. The fruits hang from the bush as opposed to growing upright and are generally dried and ground. Cayennes are used in spicy dishes either as a powder or in its whole form.
'Cherry Pick' Hybrid Pepper 68 Days	2,500 - 5,000	This is the first hybrid sweet cherry pepper, offering earlier maturity and more uniform size and shape than open-pollinated cherry peppers. Best loved for pickling; the peppers can be used green, red, or halfway in between.
Craig's Grande Jalapeno Jalapeno Pepper 80 Days	3,000 to 8,000	An improved Jalapeno that is big, fat and perfect for making lots of salsa. Excellent for anyone who loves jalapenos, it is often described as having a robust, slightly sweet flavor with a "noticeable" but not an overwhelming kick.
'Cupid' Mini Red Bell 55 Green, 75 Red	0 to 500	Delightful mini cherry red bell pepper. Plants are robust and very productive. Crisp to the bite with thick flesh, these peppers have a sweetness mindful of summer berries and a subtle, refreshing crunch. The 2" x 1 3/4" size is perfect for snacking.

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Datil 90 Days	100,000 - 300,000	The renowned pepper originating from St. Augustine, Florida. Blazing hot, blunt little 3.5-inch fruit ripens to a brilliant orange yellow. The heat is comparable to habanero types, but the flavor is more complex, sweeter, and fruity. Perfect for spicy salsas, sauces, and fabulous jellies!
'Eros' Mini Yellow Bell 55 Green, 75 Yellow	0	The perfect partner to Cupid, Eros's slightly tapered fruits are the same snack size, avg. 2" x 1 3/4", with a sweet and slightly fruity flavor. The large, sturdy, and leafy plants protect the fruits from sunscald.
'Fish' Caribbean Chili Pepper 50 Days Green, 65 Days Red	5,000 to 30,000	The 'Fish' pepper is an heirloom variety developed and preserved by African American communities in the Chesapeake. Known for its fruit, which changes from white to many colors as it ripens, for its green and white foliage, and for "heat" that falls somewhere between cayenne and serrano.
'Gatherer's Gold' Orange Italian Sweet 70 Days	0	A gorgeous golden variation of the sweet Italian frying pepper. Long, tapered smooth skin fruit remains golden even at full maturity. Superb fried or raw.
'Goddess' Sweet Banana Pepper 75 to 90 Days	0 - 100	An excellent variety for cool, short season climates. Typically bright yellow with a mild, tangy taste. Excellent flavor for eating raw, for use in salads, or cooked flavoring sauces, stuffing or pickling whole or in rings. OP
'Gypsy Hybrid' Sweet Italian Pepper 60 to 65 Days	0	Gypsy F1 is a highly productive, early-maturing, and disease-resistant sweet hybrid pepper. Sweet and mild with thin skin and a 4-6 inch long, tapered shape. The fruits changes color from pale yellow/light green to orange and red.
Habanero 90 to 100 Days	100,000 - 350,000	The habanero is a hot variety of chili. Unripe peppers are green and most mature to orange and red. The habanero heat, flavor, and floral aroma makes this pepper a common ingredient in hot sauces and other spicy foods. OP
Jalapeno 80 Days	2,500 - 8,000	An older but well-known variety of medium-sized chili peppers, it is wider and generally milder than the similar Serrano pepper. Commonly picked and consumed while still green, it is occasionally allowed to fully ripen and turn red, orange, or yellow.
'Jimmy Nardello' Italian Sweet 80 Days	0 - 100	Originally from the Basilicata region of Italy seeds were brought to America in the 1880s by the Nardello family. A firm, medium-thick flesh makes this flavorful pepper perfect for eating raw, sautéed or pickling. Freezes and dries very well; can be picked and used green or red. Vigorous 24" plants are loaded with heavy sets of 10 to 12" peppers.

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'King Arthur' Bell Pepper 59 Green, 79 Red	0	King Arthur is known for its large, blocky-lobed shape that turns from green to deep red. It features thick, sweet, and crisp walls making it ideal for stuffing, salads, and roasting. The plants are compact, sturdy and disease-resistant, thriving in heat.
'King of the North' Bell Pepper 65 - 75 Days	0	Blocky fruit are well-flavored when picked green or red. Early and superb for the North. Yields crisp green bells, ripening to red right up until frost.
'Lunchbox Orange' Mini Sweet Pepper 60 Green, 80 Orange	0	Smooth, bright orange peppers average 2 1/2" – 3" long by 1 1/2" wide and ripen from green to bright orange ripe. They are delicious.
'Lunchbox Red' Mini Sweet Pepper 55 Green, 75 Red	0	These beautiful mini peppers are delicious sauteed, in salads or perfect for a healthy snack. They are the sweetest of the three Lunchbox peppers and the smallest. They have tall, <u>strong plants that yield well for snack type peppers.</u>
'Lunchbox Yellow' Mini Sweet Pepper 63 Green, 83 Yellow	0	The sweet, fruity-flavored peppers average 2 1/2" long by 1 1/2" wide and ripen from green to yellow to golden yellow. They are delicious sauteed, in salads or for a healthy snack. They have tall, strong plants that yield well for snack type <u>peppers.</u>
'Milena' Orange Bell 70 Days	0 - 100	Milena produces large, blocky bells that reach up to a half-pound each! The beautiful fruit start green, ripen to orange, and develop 3–4 lobes with thick walls. The high-yielding plants are adaptable to a variety of conditions and produce in cool and hot temperatures.
Poblano (Ancho) 75 Days	1,000 - 1,500	A popular and versatile pepper, known as Poblanos when fresh and Ancho when dried. Deep green (some turn red when ripe), the fruit is flavorful and mildly spiced. They are terrific for chili rellenos or made into mole. OP
'Pot-O-Peno' Jalapeno 60 to 65 Days	2,500 - 5,000	Developed for patio containers, this compact mounding plant produces an early harvest of 3 - 4' peppers. Harvest mildly hot green peppers in 45-50 days, ripen to red in 60-65 days for a sweeter, hotter kick.
'Prism' Mini Bell Pepper 65 Green, 80 Red	0 - 100	A mini snack pepper offering a multicolored mix on each plant. These peppers ripen gradually from light green to orange, and then to red, offering harvest at any stage <u>depending on personal preference.</u>
'Sargento' Poblano 80 to 85 Days	350 - 1,750	Extra-large, attractive poblanos (anchos) grow about 6 1/2 to 7" long. The smooth fruits are mildly spicy, firm and straight and weigh up to 5 1/2 ounces. They mature from dark green to deep red and can be used at either stage. Plants have a good vigor and continuous setting ability. Great for fresh use or drying.

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'Scotch Bonnet' Caribbean Chili Pepper 75 to 110 Days	100,000 - 350,000	This pepper packs the heat! Ripens from dark green to orange and then red once mature. Widly used in Carribbean cuisines and a Jamaican favorite for its thin skin.
Serrano Pepper 70 to 80 Days	10,000 - 25,000	From the mountainous regions of Mexico, the plant bears vigorous hot, pungent, candle-shaped fruits that mature from green to bright red. Plants do well in most climates. This pepper is growing in popularity for pickling and salsa and is the pepper of choice for making Pico de Gallo.
Shishito Pepper 80 Days	50 - 200	Shishitos are a traditional Japanese pepper. Excellent sauteed or in tempura. Traditionally cooked in Japan when green but also excellent red. If promptly harvested, there is potential for high yields.
Tabasco Pepper 75 to 90 Days	30,000 - 50,000	Originally from Mexico, this heirloom pepper is best known as the pepper that lends the kick to the namesake Tabasco hot sauce from Avery Island, Louisiana. The plants can grow tall and are covered with petite light yellow green to red fruits. OP
Thai 'Bird's Eye' Hot Pepper 85 to 130 Days	50,000 - 100,000	Used extensively in Asian cuisines, the fruit is small, tapering and very pungent. It is also known as bird's eye chili. This hot pepper plant thrives in hot sun and needs direct sunlight a minimum of 6 hours daily.
'Yankee Bell' OP Pepper 60 to 85 Days	0 - 100	Yankee Bell is an open pollinated sweet pepper variety. Grows well in northern climates or areas with a short season. Peppers turn red when fully ripe. Plants are compact and fruits are medium sized. 65 days green, 85 days red.