

CAPSICUM, CHINESE



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Capsicum chinense

Family: Solanaceae

Name: Naga Jolokia, King Cobra Chili Bhut Jolokia, Ghost Chili, Ghost Pepper, California Death Pepper, Naga Morich, Bih Jolokia, Oo-Morok, Borbih Jolokia, Nagahari, Nagajolokia, Naga Moresh and Raja Mirchi ('King of Chillies').

Description: Plant height is 45-120 cm. Ripe peppers measuring 2.4 in to 3.3 in long and 1.0 in to 1.2 in wide with an orange or red color. They are similar in appearance to the Habanero pepper, but have a rougher, dented skin – a main characteristic of the Naga.

History: The Assamese word ‘jolokia’ means the Capsicum pepper. The word N?ga means “King Cobra” in Sanskrit. The pepper is thought to originate from Nagaland in

north-eastern India, and was originally named by the Naga people after the most venomous snake found in the region. The pepper’s fierce “bite” is akin to the venom of a king cobra. The pepper is used as a spice in food or eaten alone. One seed from a Naga Jolokia can produce sustained intense pain sensations in the mouth for up to 30 minutes before subsiding. Extreme care should be taken when ingesting the pepper and its seeds, so as to not get it in the eyes. It is used as a cure for stomach ailments. In northeastern India the peppers are smeared on fences or used in smoke bombs as a safety precaution to keep wild elephants at a distance. In 2009, Indian defense scientists claimed to have found a new place to use the chillies — in hand grenades. The scientists aim to use the Chillies to control rioters to immobilize people without killing them.

Medicinal Uses: Due to its extraordinary pungency level, it is especially suitable for preparation of “Oleoresin Capsaicin” as well as extraction of Capsaicin. . It is used as a cure for stomach ailments. It is also used as a remedy to summer heat, presumably by inducing perspiration.

Culinary Uses: Use as pickles, sauces, adding hotness to non-vegetarian food stuff etc.

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