

WILD AMAZONAS CHILIES – PRODUCT SHEET

AJI CHARAPITA

Aji Charapita is a rare, wild Amazonian chili from Madre de Dios, Peru. It is considered one of the most aromatic chilies in the world and is traditionally cultivated in small forest gardens.



Fruit & Plant characteristics

Aji Charapita produces very small, round fruits with a diameter of approximately **8–15 mm**. The berries ripen from green to **yellow or yellow-orange** and grow singly or in small clusters. Despite their small size, they are exceptionally aromatic.

The plant grows as a **perennial, bushy shrub** reaching a height of about **1.0–1.5 meters** under Amazonian conditions. The **elongated, narrow leaves** are medium green and relatively thin. The plant is well branched and can remain productive for several years.

Origin & Occurrence

Peruvian Amazon, especially the Madre de Dios region. Cultivated in smallholder forest gardens and village plots, often in mixed cropping systems.

Cultivation & Plant

Perennial chili shrub, optimally adapted to humid tropical climates. Prefers partial shade, nutrient-rich soils and natural agroforestry systems.

Harvest & Plant Lifespan

Multiple harvest cycles per year. Fruits are selectively hand-harvested once fully ripe. Plant lifespan: approximately 3–5 years or longer under Amazonian conditions.

Scoville (approx.)

20,000 – 50,000 SHU

Aroma & Flavor

Round and clearly fruity with light acidity and subtle sweetness; typical floral-fruity notes. Particularly suitable for ceviche accompaniments, salsas and dishes where aromatic fruitiness is preferred over extreme heat. Regional variations occur – flavor intensity may range from moderate to pronounced.