

WILD AMAZONAS CHILIES – PRODUCT SHEET

AJI OJO DE PESCADO

Aji Ojo de Pescado is a traditional Amazonian chili from Madre de Dios, Peru. It has been cultivated for generations in indigenous and smallholder forest gardens and is valued for its intense aroma and pronounced heat.



Fruit & Plant characteristics

The fruits of Aji Ojo de Pescado are **small, round to slightly flattened**, resembling the shape of a fish eye. Fruit diameter typically ranges between **10–20 mm**. The pods ripen from green to **red**.

The plant grows as a **vigorous, bushy shrub** reaching a height of approximately **1.2–1.8 meters**. The leaves are **broader than those of Charapita**, dark green and slightly glossy. Due to its robustness, the plant is well suited to traditional forest garden systems.

Origin & Occurrence

Peruvian Amazon, particularly Madre de Dios and surrounding lowland regions. Traditionally cultivated in village gardens and small-scale forest garden systems.

Cultivation & Plant

Perennial, bushy chili shrub well adapted to hot and humid tropical conditions. Prefers partially shaded locations and humus-rich soils.

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.)

30,000 – 70,000 SHU

Aroma & Flavor

Bold and spicy with clear heat, slightly earthy and fruity. Well suited for traditional Amazonian cuisine, salsas, stews and spicy seasoning pastes.