Pepper

Peppers (*Capsicum annuum*) were brought to Europe by the settlers who landed on the South American coasts. It seems that they initially brought with them only hot species, which substituted the expensive Oriental spices. There are 11 cultivated species among the several species that belong to the Capsicum genre.

Type	Sweet and hot
Origin	Italy - Sicily
Caliber	Minimum caliber (length): 40mm
Characteristics	They can be eaten both cooked and uncooked and can be preserved in oil and vinegar. Rich in vitamins A and E.
Conservation	Conservation temperature of at least 7-8°C.
Available packagings	- food tray - loose product in carton boxes (30x40): 5kg, ... - other packagings available on request.

Availability

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
X	X	X	X	X	X	X	X	X	X	X	X