

Chile Pepper Institute introduces 'NuMex Jalmundo'

January 18 2011



The new jalapeno variety is medium hot with large fruit. Credit: Photo by Paul Bosland.

Jalapeño fans take note -- a new, jumbo pepper is now available for your eating and cooking pleasure. The New Mexico State University chile pepper breeding program recently announced the release of a large-size jalapeño pepper dubbed 'NuMex Jalmundo'. According to Paul Bosland, Department of Plant and Environmental Sciences at NMSU and cofounder of the nonprofit Chile Pepper Institute, "the name Jalmundo is a contraction of jalapeño and the Spanish word for world (mundo), implying that it is as big as the world."

The jalapeño, sold fresh, frozen, canned, and pickled, is one of the most popular and most recognized chile <u>peppers</u> grown and consumed in the



United States. Jalapeños were originally named after the city of Xalapa, Mexico, where they are traditionally grown. 'NuMex Jalmundo' originated from a hybridization between a bell pepper, ('Keystone Resistant Giant'), and a jalapeño ('Early Jalapeno').

A new consumer favorite is the category of large jalapeños used for making poppers, breaded and deep-fried jalapeños stuffed with cheese that are popular appetizers throughout the country. "Fruits of 'NuMex Jalmundo' are perfect for use as poppers", noted Bosland. The new jalapeno should please most popper enthusiasts; with a heat level of 17,000 Scoville Heat Units (SHU), 'NuMex Jalmundo' is considered to be medium hot.

More information: The complete study and abstract are available on the ASHS HortScience electronic journal web site: hortsci.ashspublications.org/c ... ontent/full/45/3/443

Provided by American Society for Horticultural Science

Citation: Chile Pepper Institute introduces 'NuMex Jalmundo' (2011, January 18) retrieved 27 April 2024 from https://phys.org/news/2011-01-chile-pepper-numex-jalmundo.html

This document is subject to copyright. Apart from any fair dealing for the purpose of private study or research, no part may be reproduced without the written permission. The content is provided for information purposes only.