

HOT PEPPER (*Capricum frutescens*) PRODUCTION AND  
PROCESSING ENTERPRISE

Entrepreneurial Development Project

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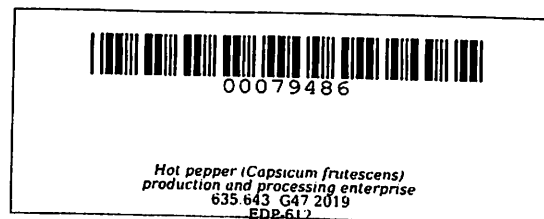
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# **HOT PEPPER (*Capsicum frutescens*) PRODUCTION AND PROCESSING ENTERPRISE**

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## ABSTRACT

**GLEAN , ROSELYN F. and PEJI, MA. JENA N. Hot Pepper (*Capsicum frutescens*) Production and Processing Enterprise Entrepreneurial Development Project.** Bachelor in Agricultural Entrepreneurship major in Crop Production. Cavite State University, Indang, Cavite June 2019. Adviser: Jefferson M. Mojica.

The project was conducted from November 2018 to April 2019 at Mahabang Kahoy Cerca Indang, Cavite with a capital of ₱26, 676.73. The project aimed to apply agribusiness and new techniques in managing hot pepper enterprise included the production, processing and marketing of hot pepper. Moreover, the project was intended to enhance the knowledge and skills of the student entrepreneur in managing and care of hot pepper and also determine the profitability of production of hot pepper plants.

The variety of hot pepper used in production was Pinatubo F1 Hybrid and it was the hottest chili pepper known. The production area consisted of 16 plots and each plot contained 26 plants with a total of 416 hot pepper plants. The project was operated as partnership type of business.

The pre-production activities included purchase of ingredients, supplies and materials. The plot preparation was done by clearing the site, measuring and cultivation. Sowing of seeds was done after sowing media preparation. Hardening of seedlings was done before transplanting. Application of fertilizer was done once a week, also hilling up, weeding and watering was also done. During harvesting period, watering was done 2-3 times a week for fast ripening of fruits. Application of wood vinegar for pest control, pruning, and sticking for protection of hot pepper plants on strong winds were also done.

Harvesting of hot pepper fruits was done 75 - 90 days after transplanting. Each plant had a yield of 1/2grams of hot pepper fruits. The hot pepper fruits were sold with the a price of ₱40.00/kilogram and the entrepreneur produced 288 jars of Pinatubo Chili Garlic Oil and was sold for ₱150.00 per jar in Alfonso, Magallanes, Bacoor, Indang and to some retailers from Laguna and canteens.

The over all cost of the operation for the entire four months of production and processing of hot pepper was ₱26, 676.73 with gross income of ₱47, 280.00 and a net income of 20, 603.27. The return on investment was 77.23 percent.

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## **INTRODUCTION**

Hot pepper is a small chili pepper cultivar that is native on tropical America. It belongs to the *Capsicum frutescens* family Solanaceae and it is commonly known in the Philippines because of its high value cropping.

This chili is quite hot, about, slightly less hot when red ripe, and a little less than that when dried. They are narrow, pointy, and start growing point up, but turn downward as they reach full size. They turn from green to red when ripe, but there are bright orange varieties too (Bradtke, 2018).

It is an excellent source of vitamin A, B, C, and E with minerals like Molybdenum, Manganese, Folate, Potassium, Niacin, Pyridoxin (Vitamin B6), Thiamine (Vitamin B1), and has no cholesterol. Chili contains seven times more vitamin C than Orange (Garde, 2010).