



Proceedings of the 16th International Pepper Conference Tampico, Tamaulipas, Mexico. November 10 – 12, 2002

GENETIC VARIABILITY AND PROCESSING EFFECT ON NUTRACEUTICAL FACTOR OF JALAPENO PEPPER

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Capsicum species are used fresh or dried in different type of foods. As a medicinal plant capsicum has been used as stimulant or for colic, diarrhea, asthma and arthritis. Given that capsicum phytochemical ascorbic acid is responsible for the prevention of certain types of cancer, cardiovascular diseases, stroke, atherosclerosis and cataracts, it is necessary to know variations among genotypes and the influence of growing conditions and processing. Given the above, it was studied the genetic variability and the effect of processing on the ascorbic acid content of five jalapeno pepper. It was found that Grande F2 variety presented the highest ascorbic acid stability.