

Chilli family

Chilli is sharp, hot, stimulating, and helps in digestion, It develops blood and causes the formation of bile in the body, it is a recommended diet in cholera it also eliminates worms in the intestines and causes inflammation. It destroys phlegm, and gives relief from pain. It is beneficial in loose motion. Dry chilli is considered to be an eliminator of flatulence.

The hottest part of the chilli is the membrane and the seeds attached to it. You can remove these to reduce the 'heat'. If it's too late for that and your mouth is burning, don't be tempted to drink water as this can intensify the effect in the short term. Instead, breathe through your nose, not your mouth, as this tends to "irritate".

Position of India in Chilli production

Chillies are grown in most of the state in India. Rajasthan is one of the major producers and it occupied the 6th/7th position in the country. During 2000-2001 Rajasthan produced around 33023 M.T. of chillies in 30987 hect.

Chillies are exported in bulk, in powder form, and as oleoresin colour and pungency are important characters and there are wide variations in demand by various countries. the food habits of arab's are similar to that of India and they require pungent chillies. in contrast European countries are more interested in colour and less in pungency. in the food industries of these countries it is used in oleoresin form. now there is a demand of powder of green chillies in European countries and there is a need to exploit this demand.

It shall have a mild odor and a perceptible secense of pungeny. It is being sold in whole, cracked and powder form. Chilly powder packed in Consumer pack is preferred.

http://en.wikipedia.org/wiki/Chili_pepper

Chili peppers have been a part of the human diet in the Americas since at least 7500 BC.

There is archaeological evidence at sites located in southwestern [Ecuador](#) that chili peppers were [domesticated](#) more than 6000 years ago,

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[1](#)

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and is one of the first cultivated crops in the Americas that is [self-pollinating](#)

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Chili peppers were domesticated at least in different parts of South and Middle America. [[3](#)]

[Christopher Columbus](#) was one of the first Europeans to encounter them (in the [Caribbean](#)), and called them "peppers" because of their similarity in taste (though not in appearance) with the Old World

[Black peppers](#)

of the

[Piper](#)

genus.

Chilies were cultivated around the globe after Columbus.