

Heat Levels, Hottest to Mildest

New Mexican Types	Jalapenos
Barkers 3,000-5,000 SHU	Pinata 45,000-50,000 SHU
Sandia 2,700 SHU	Jalundo 30,000 SHU
Espanola Improved 1,500-2,000 SHU	Vaquero 25,000 SHU
Big Jim 750-1,000 SHU	Early Jalapeno 20,000 SHU
Joe E Parker 800-900 SHU	Jalapeno M 10,000 SHU
NuMex 6-4 500 SHU	Primavera 8,000 SHU
Heritage 6-4 350 SHU	
Sunrise/Sunset/Eclipse 300 SHU	
Sweet 200 SHU	
Garnet 150 SHU	
Conquistador 0 SHU	
Hottest Peppers We Have	
Bhut Jolokia 1 Million SHU	<div style="border: 1px solid black; padding: 10px; text-align: center;"> <p>Chile Pepper Institute</p> <p>New Mexico State University</p> <p>MSC 3Q Box 30003</p> <p>Las Cruces, NM 88003</p> <p>575-646-3028, hotchile@nmsu.edu</p> <p>www.chilepepperinstitute.org</p> </div>
Red Caribbean Habanero ~ 300,000 SHU	
Orange Habanero ~ 250,000 SHU	
Cajamarca ~ 250,000 SHU	
Aji Limon ~ 175,000 SHU	
Omnicolor ~ 175,000 SHU	
Santaka ~ 75,000 SHU	
Takanotsume "	
Piquin "	
Bailey Piquin "	