



Globalization of the Chili Pepper

NOTE: This presentation was created and presented by students requiring lesson modification.

History of the chili pepper.

The chili pepper was believed to be first discovered by Christopher Columbus when he travelled to the new world in 1492, he found them on one of the Caribbean island called Hispaniola them here chili peppers where first cultivated in Mexico by the Aztec.



Globalization- from Mexico to India

Just a year after Columbus sailed to the new world, physician Diego Alvarez Chanca who was with Columbus that year brought chili peppers to Spain in 1493 and noted their medicinal effects about them. Portuguese traders picked upon this and the chiles similarity to the black peppercorn and they promoted its use in the Asian spice trade routes. **It was introduced in India by the Portuguese towards the end of the 16th century**, where it became widely used as a food ingredient.



Recipes and uses

Many different cultures and ethnicities use and cultivate the chili pepper for food and culinary use. One of them include south africa, they have a sauce called Zulu it is made with spicy chili peppers and tomatoes. This special sauce has been passed down from generation to generation for over 400 years.

In India the armed forces there are using and testing a new grenade called the chili powder grenade

Popular ingredient in curries, also found in Indian food restaurants

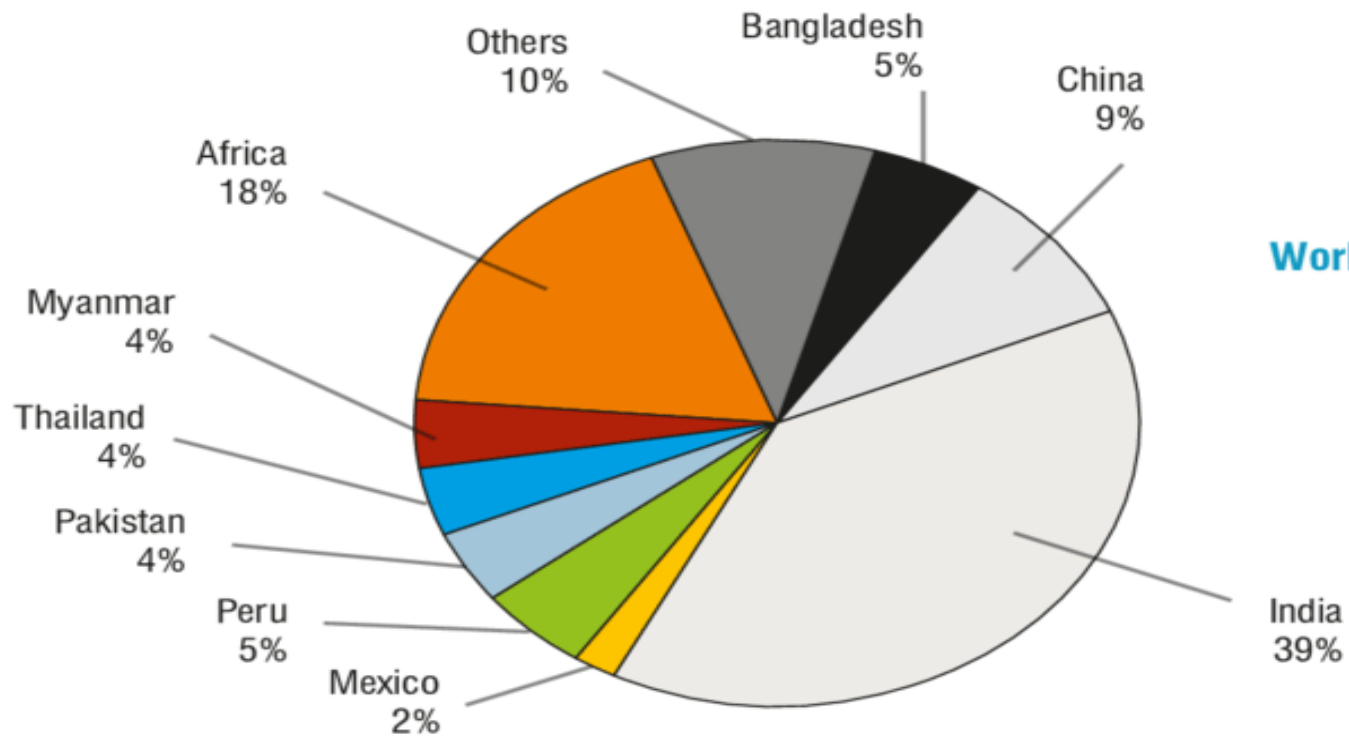
in the United States





Effects of Chile Peppers

1. Labor Issues: Some farms that make and produce the chili peppers have very poor working conditions that put very heavy stress on the workers, they work up to 19 hours a day.
2. Cautions: For people not use to the spice it can cause indigestion, uncontrollable sweat, rapid heart beat, and dizziness.
3. Health Benefits: One good thing about the chili pepper is that they are healthy for you and can improve your immune system and metabolism.



World Chilli Production



Works cited

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