

辣椒 Chilli

Capsicum annuum

茄科 SOLANACEAE



花期 Flowering :

1 2 3 4 5 6 7 8 9 10 11 12



果期 Fruiting :

1 2 3 4 5 6 7 8 9 10 11 12

我們吃少量辣椒已感到「辣」，相反雀鳥不怕而且還可把種子經由糞便傳播到更遠的地方。

Do you feel "hot" and "spicy" when eating chili peppers? But birds cannot taste the hot spice! They like eating chili and also help to poop the seeds far and wide.

更多資料 More Details



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形態特徵

- 一年生或有限多年生植物，高50—80厘米
- 分支茂盛，主幹基部木質
- 葉卵形或卵狀披針形，長4-10厘米，寬1.5-4.0厘米
- 漿果通常為紅色或橙黃色，形狀多變

分布

- 原產墨西哥、南美洲
- 世界各地栽培
- 在熱帶和亞熱帶地區廣泛歸化

用途

- 可鮮用或者在通風陰涼處乾燥後備用、種子油可食用
- 可用於美容、藥物、配料等

趣味資料

- 辣椒主要靠鳥類來傳播種子，因此辣椒中的辣椒素不會對鳥類產生灼熱及辛辣感。相反，哺乳類動物的消化系統會影響其種子發芽，為了減少其種子被牠們吃掉的機會，辣椒中的辣椒素會對牠們產生灼熱及辛辣感。

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Morphology

- Annual or perennial herbs, 50–80 cm tall
- Stems much branched, woody at base
- Leaf blade ovate to ovate-lanceolate, 4–10 cm long, 1.5–4 cm width
- Berry usually red, orange-yellow, variously shaped

Distribution

- Native to Mexico and South America
- Widely cultivated worldwide and naturalized in tropical and subtropical regions

Uses

- Vegetables, seasoning and colouring

Fun facts

- Birds do not feel "hot" or "spicy" when eating chili peppers. The chemical "Capsaicin" inside chili peppers will only affect mammals but not birds, because the digestive system in mammals will destroy their seeds and lowering their chance to spread far and wide