

Hottest Pepper of Kern County 2009 Submittal Form:

Name _____

Address _____

Phone _____

E-mail _____

Description of submitted peppers (Include the pepper type as well as where this pepper was cultivated)

Place at least 10 grams of fresh peppers (3-4 habanero sized peppers) in a sealed zip lock bag. Bring your peppers along with this form and a \$25.00 submittal fee to the Science Stockroom in Science I on the CSUB campus. Samples will be received Monday through Friday between 9 a.m. and 4 p.m. until October 16th. Peppers must be fresh. Dehydrated peppers (less than 50% water) will not be eligible. Make checks payable to the CSUB Chemistry Club. Analysis will be complete near the end of October and results will be posted on the web and certificates of analysis will be sent to the address provided on this submittal form. If you have any questions contact Dr. Roy LaFever via e-mail at rlafever@csub.edu.

By signing this submittal form I certify that the submitted peppers were grown in Kern County and not altered in any way to enhance capsaicin levels.

Signature

Date