

PEPPER EATER • AN EMERGING TECHNOLOGY



An estimated 400,000 women in Ethiopia process peppers by hand; a laborious procedure that turns fresh peppers into higher-value products of dried flakes, seeds, and powder. The tiring work leaves their hands covered in hot pepper oil and their eyes, noses, and throats burning from pepper dust in the air.



With better safety and more efficient tools, women who process pepper for a living can earn more income to support their families.

“These women are entrepreneurs, looking for ways to help provide income for their families. Their stories have inspired us to develop a tool that aims to improve their lives by enabling them generate more income and decreasing the negative health effects of processing peppers.”

– Stanford University design team

The Pepper Eater is device in development that mills dried peppers with a hand-crank much faster than the traditional method of flaking pepper by hand or with a mortar & pestle.

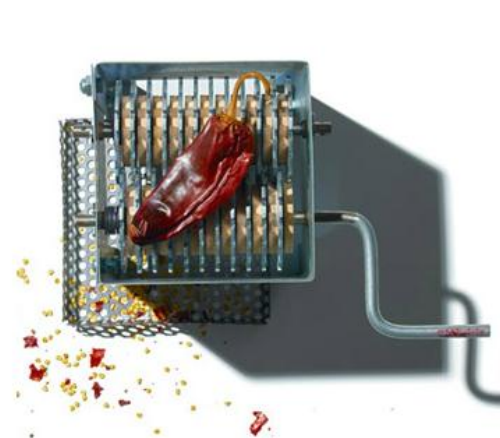
The Pepper Eater concept was developed by students at Stanford University, and it was passed on to CTI for our volunteer and staff engineers to redesign. When CTI has reached a prototype that meets the criteria of pepper producers in Ethiopia, we will schedule field trials in Ethiopia with pepper processing communities and co-ops.



*Featured in
National Geographic!*

Big Ideas: Little Packages

Can good design save the world? It just might, one novel idea at a time. Sparked by programs like the Entrepreneurial Design for Extreme Affordability course at Stanford University's Institute of Design, designers are creating products to meet the needs of communities in developing countries. It turns out that even the most pressing problems, from health care to potable water, can have affordable—and beautifully designed—solutions. —Margaret G. Zackowitz



Chili Grinder

Ethiopian women have for centuries crushed chili peppers by hand—a time consuming, painful way to add value to a staple spice. The Pepper Eater mills chilies four times faster, creating uniform flakes and sparing hands from chili-oil burns.

Developed by: Samuel Hamner, Scott Sadlon

Website: thepeppereater.org

Launch country: Ethiopia



Origins at Stanford University

The Pepper Eater concept was initially developed by a group of graduate students enrolled in Stanford's well-regarded *Entrepreneurial Design for Extreme Affordability* class. In 2010, students partnered with CTI to make improvements to the Pepper Eater's design and launch a pilot program to introduce the device in Ethiopia.

For 30 years, the nonprofit **Compatible Technology International (CTI)** has been designing and distributing food and water devices that help people in developing countries pull themselves out of poverty and hunger. By helping communities produce food more efficiently and effectively, CTI offers the world's poorest populations sustainable pathways to economic freedom.

*Photos provided by www.thepeppereater.org