

## **Report on Post Harvest Management – Mizo Chilli**

**Venue: District Agricultural Conference Hall, Chandmari, Lunglei, Mizoram**

**Dated: 30<sup>th</sup> November, 2022**

**Resource Person: Dr Henry Saplalrinliana, Senior Scientist & Head  
Krishi Vigyan Kendra (KVK), Hnahthial  
&  
Mrs. Zonunkimi Ralte, Scientist (Home Science),  
Krishi Vigyan Kendra (KVK), Hnahthial**

Capacity development on Post Harvest Management on Mizo Chilli (*Capsicum frutescens* L.) was organized by Green Landscape Implementation Unit (GLIU), for Community Resource Person (CRP). The capacity development is conducted under the activity 2.2.1.4. Capacity development on FFS in sustainable agriculture.

Mrs. Lalchhuanawmi Pachuau, Team Leader, GLIU welcome all the participants and encourage the CRP to actively participate in this training. Mr. C. Malsawmkima, District Agriculture Officer, Lunglei had inaugural remarks on the importance of post-harvest management for the benefits of the farmers. He further encourages all the participants to actively work and give their best for the success of Green-ag Project. Dr. Henry Saplalrinliana, Senior Scientist & Head, KVK, Lunglei delivered an inspiring word on the dynamics of working with the village communities and further continued to encourage the CRP to work enthusiastically at the village level.

The morning session start with a presentation from Mrs. Zonunkimi Ralte, Scientist (Home Science), KVK, Lunglei. She began her presentation with a brief introduction on Mizo Chilli (Bird's Eye chilli), its features and health benefits. She continued her presentation on the importance of post-harvest technology for the farmers to enhanced their income. She highlighted the different storage and preservation techniques of Mizo Chilli like sun drying, powder form, water and salt technique, cooking oil and paste technique. After her presentation, an interactive session was organized with the participants.

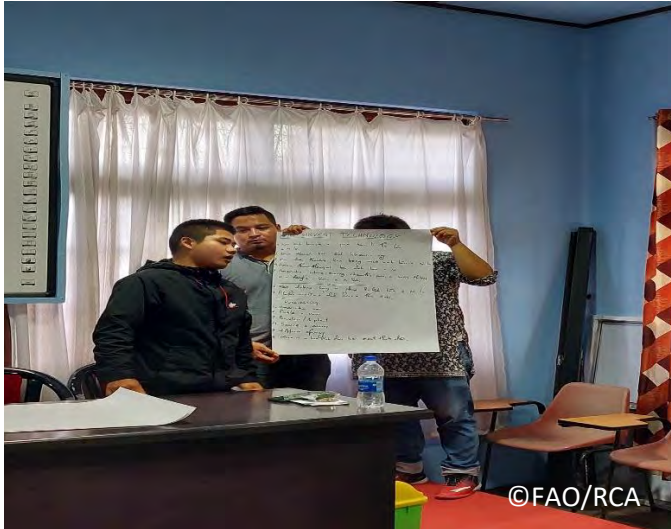
The afternoon session started with recap from Dr. Henry Saplalrinliana, Senior Scientist & Head, KVK, Lunglei. The session continued with presentation from Dr. H. Ramchhanliana, FFS Expert, GLIU on tradition drying and improved drying system of Mizo chilli, importance of grading and sorting, packaging technique and storage. After presentation, all the participants were divided into three groups and present what they have gained and learnt on the post-harvest management of Mizo Chilli. The Training ended with a vote of thanks from Team Leader, GLIU.



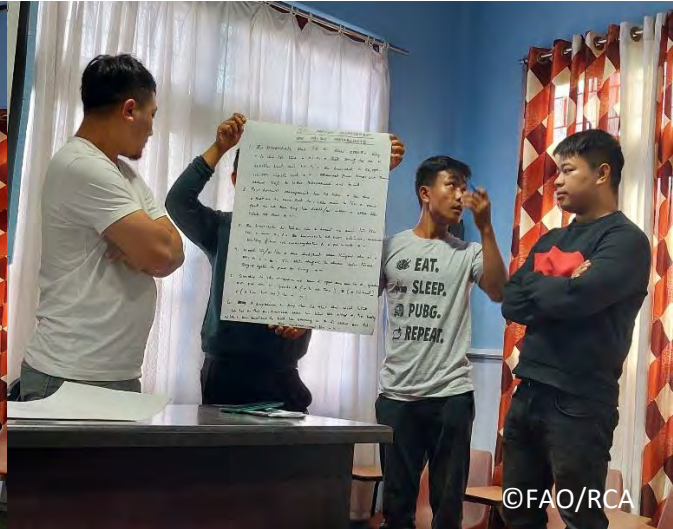
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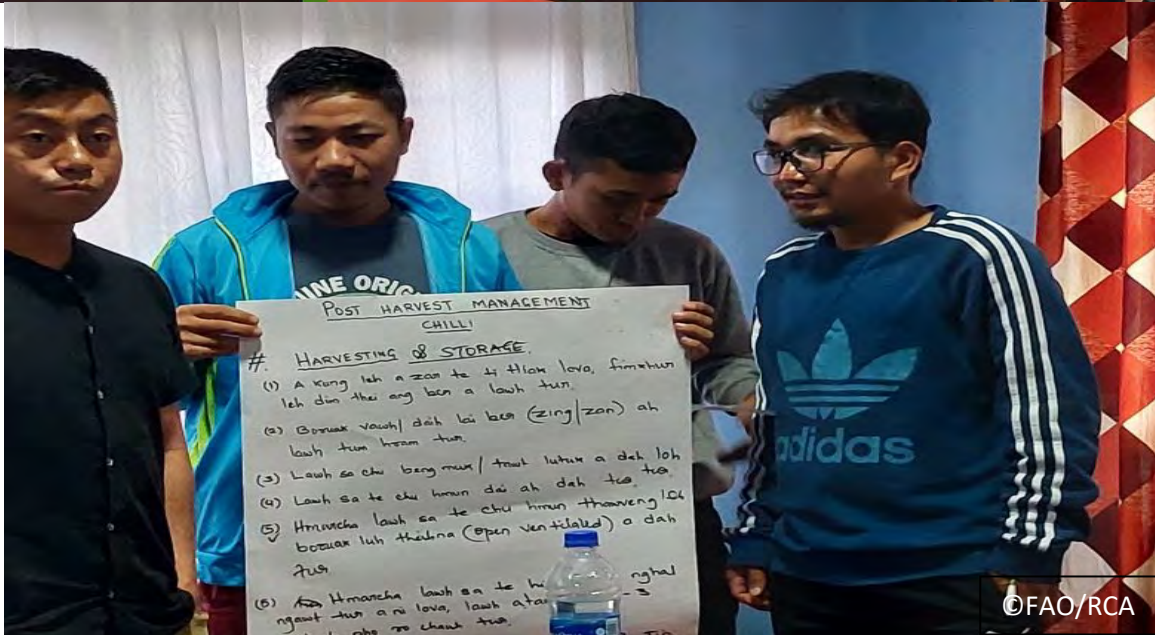
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# HARVESTING & STORAGE.  
 (1) A kung leh a zan te si thlaw lova, fimathun leh din the ang ben a lauh tun.  
 (2) Boruax vauch/ dah lai ben (zing/zan) ah lauh tun hman tun.  
 (3) Lauh sa chu beng max/ tawt lutun a dah loh.  
 (4) Lauh sa te chu hman dai ah dah tea tea.  
 (5) Hmancha lauh sa te chu hman thaveng lai boruax luh thalwa (open ventilated) a dah tun.  
 (6) Hmancha lauh sa te hman ngant tun a ru lova, lauh ataw...