

Green-Ag: Transforming Indian Agriculture for Global Environmental Benefits and the Conservation of Critical Biodiversity and Forest Landscapes

Capacity Development on Post Harvest Management – Mizo Chilli at Village Level Mamit and Lunglei District Resource Person: Community Resource Person (CRP)

Mizo Chilli (*Capsicum frutescens L.*) is one of the major spices cultivated in Mizoram state. It is also named as Bird's Eye Chilli due to the bird's eye-like appearance when it is looked from end of the stem. The uniqueness of Mizo chillies is they are smaller in size and hotter than normal Indian red chillies. Thus, it is very important to take precautions during post-harvesting of Mizo Chilli to maintain quality (appearance, texture, flavour and nutritive value), protect food safety and reduce losses between harvest and consumption.

The capacity development on Post-Harvest Management - Mizo Chilli was conducted for Mizo Chilli growers in the landscape by the Community Resource Person (CRP) who were trained earlier by Green Ag Project staff as well as KVK Scientist. This capacity development is under activity 2.2.1.4. Capacity development on FFS in Sustainable Agriculture. The training was proposed for 14 High Priority Villages under Dampa landscape as there are a greater number of chilli growers in these villages. It was conducted successfully in 13 villages except Rajivnagar due to language problem, a total number of 315 farmers including 203 males and 112 females actively participated in this training. A detail description of the training dates, name of project villages, number of participants (male and female) are presented in **Table 1**.

The training dealt with important topics such as the different techniques of drying, grading system, packaging and storage of Mizo Chilli. The objective of the training is to increase the knowledge of farmers in post-harvest management of Mizo Chilli. During this training, leaflets prepared in the local language (Mizo) by the Green-ag team and KVK Scientists, Lunglei District were distributed to the farmers, the leaflets are attached at the end of this report.

The issues and concerns raised by the farmers during the interactive sessions were:

1. No proper storage facility for storing dried chilli that led to price control by the buyers.
2. Lack of irrigation facility, as consequence, low production.
3. Chilli leaf curl disease and wilting is very common, the farmers need technical support to control and managed pest and disease in chilli.

At the end of the training, information on chilli production including the land area, seed sown, production, quantity sold and rate at the market from each village were captured and presented in **Table 2**.

Table 1

Training on Post-Harvest Management - Mizo Chilli at Village Level						
SN	Name of Village	Date of Training	No. of farmers			Name of CRP
			Male	Female	Total	
1	Phuldungsei	3.12.2022	17	5	22	LALNUNPUIA CHHANGTE
2	Tupuibari	3.12.2022	3	9	12	RAMCHHUANHLUA
3	PukzingVengthar	3.12.2022	16	9	25	K. LALRAMMUANA
4	Pukzing	6.12.2022	8	2	10	PC VANLALHRUAIA
5	West Phulpui	6.12.2022	24	6	30	JOSEPH RAMENGMAWIA
6	Sesawm	6.12.2022	16	12	28	S. LALHRUAITLUANGA
7	Damparengpui	7.12.2022	20	13	33	LALRINCHHANA
8	Tuirum	7.12.2022	19	8	27	R. ZODINTLUANGA
9	Khawhnai	7.12.2022	21	9	30	LALTHAZUALA
10	Marpara North	7.12.2022	19	11	30	HENRY PC LALHRIATPUIA
11	Teirei	8.12.2022	15	14	29	LALHMINGSANGA
12	West Phaileng	09.12.2022	11	8	19	ZOTHANPUIA
13	New West Phaileng	10.12.2022	14	6	20	ABRAHAM LALRINPUIA
TOTAL			203	112	315	

Table 2

Information on Mizo chilli production									
SN	Name of Village	Number of farmers	Area (Acre)	Seed Sown (Kg)	Production (Kg)	Quantity Sold (kg)		Rate per Kg (Rs)	
						Fresh	Dry	Fresh	Dry
1	Damparengpui	33	96.5	148	2726		2625		300-400
2	Pukzing	10	27	39	6000	1250	4750	200	450
3	Tuirum	27	3	20.5	370	110	260	350	400
4	Phuldungsei	23	55.5	70.5	2753	709	2044	100	300
5	Khawhnai	30	46	50	1920	650	1270	80	350
6	Marpara North	30	114.5	59.5	1400	625	775	200	400
7	West Phulpui	30	60	96.5	2480		2480	100	300
8	Sesawm	28	60	137	4720	20	4545	150	300
9	West Phaileng	19	40	51	4360	1130	3230	80	300-350
10	New West Phaileng	20	47.5	125	2222	530	1470	80	300-400
11	Teirei	29	75	115	1355		950		400
12	Tupuibari	30	53	75.5	4750	3300	1450	200	3000
13	PukzingVengthar	25	28	51	1043	450	593	200	400



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Damparengpui Village



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Sesawm Village



©FAO/Hruaia

PukzingVengthar Village



©FAO/Zopuia

West Phulpui Village



©FAO/Thazuala

Khawhnai Village



©FAO/Muantea

West Phaileng Village



©FAO/Hmingsanga

Teirei Village



©FAO/Hlua

Tuipuibari Village



©FAO/Zodina

Tuirum Village



©FAO/Nunpuia

Phuldungsei Village



©FAO/Henry

Marpara North Village



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Pukzing Village

PACKAGING

Mawi leh nalh, tha thei ang bera packaging tih tur a ni. A leitu turte mit la zar tura kan thil hralh chhuah tur pack hi a pawimawh hle a, a market rate thlengin a nghawng thin a ni.

Packaging atana thil pawimawh lo tar lang ila:

- Packaging kan tihna hmarua chu a to tur ani lova, thianghlum leh mit la tak ani tur a ni.
- Dah that (Storage) and phurh chhuahna (Transportation) ah a chhe tur a venghim tur a ni.
- A hming (Name of variety), that dan (Quality), a rih zawng (Weight) and pack ni (Date), a man zat (Price) te kan bel ngei ngei tur ani.
- Sawisak nuam leh awisam taka remkhawm zung zung theih tur chi chauh Packaging Material-atana hman a tha.
- Hmarcha pack-na atana hman tiangpuite chu: Thermocol boxex, Parcel, Buara, Plastic bawm etc..
- Kan hralhna/thawngchhuahna tur hlat dan a zirin hmarcha a chhiat lohna turin uluk taka pack tur ani.



DAH THAT DAN STORAGE

- Kan dah thatna tur hmun chu Methyl-bromide emaw Phosphine-in emaw kan ur (Fumigate) hmasa tur ani a, rannung hrang hrang hmarcha ti chhe thei tu laka vengtu a ni.
- Bang atanga 50-60 Cm (Meter chanve) vela hlaa dah tur ani a, bang a si tur ani lo.
- Ni rei tak chhung dah that tur ani lo. Cold storage (0-10°C leh Humidity 65-70%) ah erawh chuan sarang (Polythene bag) nena tuam thain ni rei tak chhung a dah that theih thung.
- A khat mawi tawkin natna hrik leh rannungin an tichhia em tih kan ngaihven reng tur ani a, a ti chhe theitu an awm tih kan hriat chuan a chunga kan tarlan tak chemical hmanga ur leh mai tur a ni.



POST HARVEST MANAGEMENT

MIZO CHILLI



GREEN-AG PROJECT MIZORAM | 2022

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India ram hi hmarcha thar chhuak tam leh ei nasa ram kan ni a, state leh Union territories zawng zawngah kan ching deuh vek a ni.

Khawvel puma hmarcha tharchhuah 36% hi India in a tharchhuah a ni. Mizo hmarcha (Bird's Eye Chilli) hi Mizoramah nasa takin kan ching a, kan tharchhuah pawh a tam khawp mai. Post-harvest management hi tha taka kalpui anih chuan kan seng hnu a hmarcha chhia leh, hralh tlak loh awm thinte lo tlemin, kan sum lak luh a tam phah dawn a ni.

Post-harvest management-in a tum tiangpui te chu :-

- A lan dan, thatna leh thakna te vawn that
- Chhe mai lo tura vawn that
- Kan seng leh hralhchhuah/ei inkara a chhia tam lutuk tih tem

Hmarcha hi kan seng atanga kan hralh inkarah hian tam tak a chhiain, kan hloh nasa hle a, mithiamte zirna atanga kan hloh dan tiangpui lo en ila :

No.	Hloh chhan	Hloh zat
1	Seng hun	1-10%
2	Phoro laiin	15-25%
3	Huan atanga in lama phurhna	5-10
4	Hralh chhuah dawnah	2-5%

TRADITIONAL SUN DRYING

- Traditional Sun drying hi hmarcha kan pho ro dan tiangpui a ni.
- Kan hmarcha lawh sa te chu ni 2-3 vel han dah tha phawt ila, chumi hnu chuan pho ro chauh tur a ni.
- Hmarcha hian 65-80% vel tui a pai a, hei hi 7-10% vela tia hniam tura phoro tur a ni.
- Ni sa hnuaiia pho ro (Traditional Sun Drying) hian hun a duh rei a, ni 5-15 pho angai thin. 100 Kg hmarcha hring atangin hmarcha ro 25-35 Kg vel a chhuak tiangpui. Hemi chinah hian kan hmarcha pho ro hian a tui pai awm dik tak 7-10% vel a pai tih a hriat theih.
- Hmarcha chu temperature 22-25°C velah pho tur ani a, ni sa lutuk (direct sunlight) hnuaiia pho hian hmarcha lan dan a ti danglamim, a ti hmelhem thin a ni.
- A ro lutuk chuan a sawm hma a, tui a la pai tam lutuk chuan natna hrikin an bawm duh baw a ni.
- Traditional Sun Drying hian kan hmarcha pho ro a ti bal a, rannung chi hrang hrangin an tichhia a, kan hloh phah nasa hle a ni. Hei vang hian dawhsan chungah emaw, chhuarah emaw pho hram hram tur a ni.
- Uluk tak leh, a nih dan tur dik taka hmarcha kan pho ro hian a thakna, tuina leh a hriselna kan vawng him a ni.
- Pho hmaa tui lum a chiah (Pre-Treatment) hian a ro hma a, mahse a thakna leh vitamin-te a tla hniam thin a, tih loh theih a tha khawp mai.



IMPROVED DRYING SOLAR TUNNEL DRYING SYSTEM

Solar Tunnel hmanga hmarcha pho ro thatna te:

- A ro hma a, a thianghlumim, a hrisel bik.
- Hun leh tha kan seng tiem zawk.
- Kan hloh a tiem zawk.
- Rannung chi hrang hrang lakah a him.
- One time investment.
- Tunnel hian kum 5-10 a daih bawk.



GRADING

Grading hi hmarcha kan phoro hnu a tih tur a ni. A tiangpuiin Mizo te hian grading hi kan ti ngai lova. Grading kan tih chu hmarcha a that dan azir a kan thliar hran dan ani mai a, a hring (la hmin lo), a chhia leh tawhte kan thliar hrang hmasa ber tur ani a, thliar hranna atana pawimawh te chu; A len zawng (size), a sei zawng (length) leh a rawng (colour) te an ni. Tichuan, kan hmarcha tih ro tawhte chu a hnuaiia mi ang hian grade thumin kan then dawn a ni. Grade kan pek nachhan chu market lama kan hlawk zawk dawn vang a ni. A grade-a zirin market-ah a man kan chhiar to mai dawn a ni. *Entiman: A grade sang ber (Grade-A) hi market-ah to zawkin kan hralh thei ang.*

Grading pek dan tur:

- Grade A : A te leh tawi (An thak bik tiangpui)
- Grade B : A lai hawl
- Grade C : A lian leh sei

Siam dan - 1) Hmarchate te chu an kuang mal zawh a fai taka sil a, chhap hul hnuah rawt/her sawm leh tur.

- 2) Purun var, purun sen, Sawthing te pawh rawt sawm vek a pawh in dah leh tur a ni.
- 3) Tel chu chhan sa hnuah purun var ho pawh kha thlak a, uluk takin chawh a, mei tisan lutuk loh a tha.
- 4) Purun thlak te kha an lo buang tan ah aieng, zeera powder leh pickle masal powder te kha thlak leh auluk tak a chawhpawh vek tur.
- 5) Hmarchate rawtdip sa te chu kan thlak leh anga, mei na lutuk lo ah uluk takin kan chawng ang. 5 minutes hnuah nkan suan thei tawh ang.
- 6) Vinegar pawh chu kan pawh leh nghal ang, uluk takin kan chawng ang.
- 7) A daih hnuah chauh kan dahna tur bur fai/ro ah kan khung anga, phui takin chhin leh ang.
- 8) Kan duh chuan ni sa ah pawh kan pho thei bawk.

(Kan duh chuan ei nghal theih a ni)

Zohmarchate rawtkawi (paste): Zohmarchate tharlam te leh tomato hmin thar lam tha te chu meiah chhum deuh char char a (tomato a kawr a nuai pilh theih thlengin), chumi hnuah hmarchate leh tomato chhum te chu dah daih a, rawt sawm emaw grinder ah her sawm leh tur a ni. Tel tam vak lo chhuan hmuiah chuan chini, chi leh vinegar pawh a, uluk taka chawh hnuah hmarchate rawtsawm te kha thlak leh a, uluk tak a chawh hnuah thingpui fe thlit na in kan thli ang a,

Thuhmahruai

Hmarcha hi chi hrang hrang an pian hmang, an rawng leh an thak dan in anglo tak tak an awm a. Kum 3500 BC atang daih tawh khan an lo ching tawh a ni. Mizoramah pawh hian chi nga atanga chi sarh vel chu kan ching ve thin a, chung zingah chuan 'Vaihmarhate' kan tih mai thin, tunhnai maia 'Zo hmarcha/Zo hmarchate' tih a thlak tak hi kan ching uar deuh ber chu a ni. Hmarcha tihmarchatu, a tithaktu leh active ingredient hi Capsaicin a ni. Zo hmarchate te hi an te in an thak tha hle a, an thak zawng tehna ah pawh 50,000 - 100,000 Scoville unit a ni. Saptawng a Bird's eye chilli an tihna chhan chu- he hmarchate hi te reuh te, bial sawl/tung deuh hlek an nia, sava ten a rah hmin hi duh em em a, an tlan a, hmun dangah an putdarh thin avangin Bird's eye chilli tian an phuah a ni. An scientific hming ah chuan 'Capsicum Frutescens' tih a ni.

Post-harvest technology awmzia leh pawimawhna

Kan buh leh hai, thlai thar chhuah tawh te reng reng hi nakin hun atana sawngbawl/vawnthat/eh theih tur a dahthatna dan hi a ni. A tlangpuiin hmun lum aiin dawt/dai lam a dah te hi bo lowa dahthat/vawnthat, an mahni hmawna(moisture)kal ral mai tur lo ven/tihlem te, seng/lawh laia pem/hliam awmlo tur a fimkhur te a tul em em a ni. Heng point pali(4) kan hriat reng atan a pawimawh a ni:

- 1) An mahni nihna (lan dan, hrisel/chawtha pai dan, an nem/sak/khal dan, rawng lan dan leh rim awm dan) te hi bo lowa dahthat/vawnthat.
- 2) Ei leh thildang atana sawngbawl tlak tur a vawnthat

bur fai thianghlimah kan dah tha tawh mai ang. Hmun vawt (fridge) emaw hmun dai laia dah hian an tha rei bik a ni.

Tel (cooking oil) hmangin : Zohmarchate thar lam te chu hul thapin bur fai ah kan dah anga, purunvar (duh chuan nawr keh sawkin), sawthing, chi leh tel a chim chin thlengin kan leih lut ang. Hmarchate te chu a lo in um hmin hma theih nan hmun lum lam ah emaw ni sa ah kan pho thin ang (nisa a pho chuan chhin loh tur), siam atanga kar 2-3 na velah chuan ei theih tawh a, duh chuan kan dahthat chhun zawm zel thei bawk a ni.

Chi leh tui hmangin : Zohmarchate hi a tai pheih chu an tawih duh avangin a dah rei/vawnthat dan pakhat chu - Silfaia, al taka chi al a, tichuan bur phui tha ah a chim chinin tui leih a chhin phui a hmun vawt lamah dahthat tur. Hetiang a sawngbawl hian rei tak chhung chu a vawnthat bak ah ei nghal theih bawk a ni.

Zohmarchate dip: Hetiang a dahthat hi chu zohmarchate ro/rep tawh sa kha tel telova kan hmui hnuah den chip/rawtsawm leh mai tur a ni. Hun rei tak chhung a dahthat theih a ni. Hei pawh hi hralhsun atan leh choka a hman mai atan a remchang hle bawk a ni.

Ni a phoro/rep ro : Ni a phoro/rep ro hi hmakhawsang atanga tawh a an lo tih thin a ni a, keini Mizo te pawh hian kan ur ve hle a ni. Zohmarchate chauh lo pawh thlahnah leh rah , thei thlengin kan phoro thin a ni. Mahni tichhe awlsam thei tute hnawng (moisture) kan tih mai hi an pai tam avangin ni zung chakna hian an hnawna hi a hip ral a , tichuan an lo ro/rep ta thin a ni. Hetianga phoro/rep hi kumkhat aia tam pawh a dahthat thei a ni. A hring lai ai chuan a ro/rep a harlh in a hlawk zawk bawk a ni

- 3) Kan seng leh ei inkar chlunga tichhe thei tih bo/tem.
- 4) Awm tawh loh hun/a vang hun tawh (off season) atan a lo dahthat.

Zohmarchate lawh leh dahthat dawna hriat tur te:

Zohmarchate te hi eitur chhe awlsan ve tak an nih avangin a kung atanga kan lawh leh kan dahthat na tlanga kan uluk leh fimkhur a tul a ni. An rah chu a hring atangin a eng ah, a eng atangin serthlum rawngah, serthlum rawng atang chuan a sen ah - tichuan an rah chu an lo puitling/hmin tihna a ni.

@ A tlangpuiin an rah puitlin ah hian kan lo/seng thin a, an kungte leh an zarte hi an ram deuh avangin lawh lai pawhin fimkhur a ngai bawk a ni.

@ Kan lawh dawn chuan boruak daih/vawh lai ber a lawh hi a tha a, lawh zawh hnuah chuan dahthatna turah bawm hlai/zau tha ah chuan dah nghal in, hmun lum lo/ni chhun loh na lama dah hram hram a tha bawk.

@ Lawh sa te chu bengmuk loh a, tawt lutuk a dah loh bawk tur. An huh emaw hnawn laia lawh loh a tha bawk, hei hian a ti tawih hma duh a ni. A tawih rimchhia leh nget te chu dahthat hmian thenfai vek a him bawk, hei hian a dang chhe/thawih kai zung zung tur nasa takin a veng thei a ni.

Zohmarchate leh taksa tana hriselna te:

Zohmarchate te hi thlaira(vegetables) hnuahh mi tho an ni a, chawhmeah a pawh leh rawtah te kan hmang tlangpui a, an mahni ah hian rimtui tak leh thak tha tak an ni. Heng hmarchate hian kan chaw ei



Post harvest management & processing of Bird's eye chili

(Zohmarchate)



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HNAATHIAL - MIZORAM

an titui a, mitam tak chuanj a tel lovin chaw ei harsa akn ti thin a ni. Kan taksa tana an thatna te chu :

- 1) Thisena cholesterol sang a tihnam thei a, taksa a endorphins tisingin na a chhawk thei bawk.
 - 2) Natna hrik tihlum theihna an nei a, natural antibiotic niin taksaah natna hrik, infection a lo awmin infection awmna laiah thisen tharlam pe chhuakin natna do kawngah nasa takin a pui a ni.
 - 3) Zunthlum leh rilpui cancer veng theia ngaih a ni
 - 4)Taksain natna a do let theihna khawl, immune system puin hritlangah pawh a tha bawk a, ruhchuktua na pawh a tiziaawm thei bawk a ni.
 - 5) BP sang hian Heart attack/stroke te hi a thlen awlsam em em a, chuwang chuan zohmarchate ei hian nasa takin a lo tanpui chung chung ve a ni.
 - 6) Chaw ei tuina tha tak a pai bawk a, luna leh vun thak ho te pawh a ti ziaawm a ni.
 - 7) Thisen kal vel (blood circulation) a titha a, taksa atanga bawhlhlawh/tur a lo paih chhuak a, pumpui leh rilin chaw a pai tawih (digestion) kawngah a pui nasa bawk a ni.
 - 8) Ka chhungah chil a siam chak a, ka chhung a chil level sang leh sang loh hian kan ka chhung hrisel leh sel loh ah kawngro a su ve thei hle a ni.
 - 9) Sam to leh mit a tihrisel tha em em bawk a ni.
- Zohmarchate dahthat/sawngbawl dan chi hrang te :** Zohmarchate um (Bird's eye chilli pickle) Bawhlho ngaite - Zohmarchate -1 kg, Purun var - 3-4 bawk, purun sen - 3 pum lian, Sawthing - tam lo te, zeera powder - 2 tsp, aieng - 1Tsp, pickle masala powder - 3- 4Tsp, vinegar - 5-7 Tsp, musard oil - 1/2 lt.

PACKAGING

Packaging is an important function for every produce to promote marketing. It is a practice to protect the produce from any damage during storage, transportation and other marketing aspects. It is required at every stage of marketing from the producer to the consumer. Good packaging of chilli not only facilitates convenience in transportation and storage but also attracts consumer to pay more. The packaging reduces the marketing cost and protects the quality.

Packaging materials

The good packaging material must possess the following qualities:

- ▶ It must protect quality and quantity.
- ▶ It must prevent spoilage during transit and storage.
- ▶ It must tell information about quality, variety, date of packing, weight at price etc.
- ▶ It must be convenient in handling operations.
- ▶ It must be convenient to stack.
- ▶ It must be cheap, clean and attractive.
- ▶ It must be biodegradable.
- ▶ It must free from adverse chemicals.
- ▶ It should be useful after the first use.



STORAGE

- ▶ Chillies should be stacked at 50 to 60 cms. away from the wall.
- ▶ Periodic fumigations during storage with methyl bromide and phosphine is useful to control insects.
- ▶ The product should not be stored for longer period except in case of cold storage with moisture proof plastic liners (polythene bags) preferably between 0-10o C with 65 to 70 percent humidity.
- ▶ If possible while transporting from field, plastic field crates in places of sacks may be used to avoid mechanical damage.



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Mizo bird's eye chilli (mizochilli) is one of the major spices cultivated in Mizoram state. It was named so due to the bird's eye-like appearance when it is looked from end of the stem. Mizo bird's eye chillies (mizochillies) are smaller in size and hotter than the normal Indian red chillies. We need to take precautions during post harvesting of Mizo chilli.

- ▶ To maintain quality (appearance, texture, flavour and nutritive value).
- ▶ To protect food safety.
- ▶ To reduce losses between harvest and consumption.

India is not only the largest producer but also the largest consumer of chilli in the world. Chilli is a universal spice of India. It is cultivated in all the States and Union Territories of the country. India contributes about 36% to the total world production. In India, chillies are grown in almost all the state throughout the country.

Post-harvest losses

The majority of Chilli produced are dried upon open space. The major loss was due to drriage, which amounted for 20-15% of total weight of the pods.

Sl. No	Causes	Losses (% of total production)
1	Moisture	15 - 25%
2	Spoilage in field	01 - 10%
3	Farm to assembling	05 - 10%
4	Assembling to distribution	2 - 5%

TRADITIONAL SUN DRYING

- ▶ Chillies on harvesting have a moisture content of 65-80% depending on whether partially dried on the plant or harvested while still succulent, this must be reduced to 10% to prepare dried spice.
- ▶ Immediately after harvesting of fresh fruits, they are heaped indoors for 2 or 3 days, so that the partially ripe fruits if any are ripen fully and whole produce develops a uniform red colour.
- ▶ The best temperature for ripening is 22-25°C and direct sun light should be avoided which can cause development of white patches.
- ▶ Heaped fruits then spread out in the sun on hard dry ground or on concrete floors or even on the flat roofs of houses.
- ▶ Frequent stirrings are given during day time in order to get uniform drying and thereby no discolouration or mould growth.
- ▶ The drying fruits are heaped and covered by tarpaulins or gunny bags during nights and spread during day time.
- ▶ Drying by this procedure takes 5-15 days depending on prevailing weather.
- ▶ Out of 100 kg of fresh fruits, 25-35kg of dried fruits may be obtained.
- ▶ Fresh produce dried on open spaces like roadsides and remain exposed to weather for the entire drying period (5-15 days) may cause contamination with dust and dirt, damaged by rainfall animals, birds and insects.
- ▶ The losses may range 70-80% of total quantity due to this method.
- ▶ Proper drying of chillies helps in retaining and gaining intense aroma and spiciness.



BENEFITS OF USING SOLAR CHILLI DRYER

- ▶ Cost Effective
- ▶ Saves your Time
- ▶ Increased productivity
- ▶ Highly hygienic than Sun drying method
- ▶ Less maintenance cost
- ▶ The source of energy is free and clean
- ▶ One time investment



GRADING

Grading is pre-requisite for development of the modern marketing, trade and economy of any commodity. Chillies are graded mostly by farmers on the basis of colour and size, before they are brought in the market. The damaged discoloured and immature pods are removed depending on market demand. Excess moisture add weight to the pods but give room to various fungi to grow. Similarly, if the stalk of the pods is broken, exposing the seeds entirely, the seeds may fall out. On the other hand in absence of optimum moisture the pods may break and let off the seeds. Thus, the seed and pod ratio in a lot is also a valuable parameter of grade.

Classification of grade in Chilli:

Grade A: About one centimetre in length - smallest, thinnest, but the most pungent, and the most in-demand.
Grade B: Slightly thicker and longer.
Grade C: Similar to Grade B in thickness but a bit longer.