

Determination of maturity indices for harvesting of curry chilli (*Capsicum annum.L*) hybrid: Hungarian yellow wax

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Curry chilli (*Capsicum annum.L*) is a popular crop among horticultural vegetables in Sri Lanka. It is very susceptible to post harvest losses because of their tender and perishable nature as well as due to improper harvesting methods adopted by farmers. Harvesting of correct stages of maturity is important to obtain maximum field yield, process yield and acceptable product quality to satisfy the local market, both in terms of storage life and palatability characteristics. Maturity indices for curry chilli have not yet been determined for practical use.

The CARP has provided a research grant to initiate a project to determine the maturity indices of selected economically important crops. Under this project during the year 2004, a study was completed to determine the subjective and objective indices to identify the correct stage of maturity for harvesting curry chilli. The results revealed that Curry chilli (*Capsicum annum.L*) hybrid Hungarian yellow wax harvested at 17 days after fruit set, which is greenish yellow, 10-11 on long and 2.74 cm diameter recorded optimum yield while maintaining its keeping quality with organoleptic properties.