

EFFECT OF DIFFERENT WRAPPING MATERIALS ON CHILLI
QUALITY STORED AT
AMBIENT TEMPERATURE

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**EFFECT OF DIFFERENT WRAPPING MATERIALS ON CHILLI (*Capsicum
annuum*) QUALITY STORED AT AMBIENT TEMPERATURE**

By

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**Research Report submitted in partial fulfilment of
the requirements for the degree of
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DECLARATION

I hereby declare that the work in this thesis is my own except for quotations and summaries which have been duly acknowledged.

Signature : 

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ABSTRACT

Protecting chilli (*Capsicum annum*) from deterioration after harvest can be achieved through good packaging system. In this study, three different wrapping materials were used i.e. polyethylene (PE), PVC cling wrap, and newspaper. The fruit were stored for 16 days at ambient temperature. Physical characteristics were determined by quantitative measurements of percentage weight loss, colour and texture. Among all the packaging materials used, it was found that polyethylene could maintain the quality of chilli almost up to 16 days with minimum colour changes, **minimum** reduction in weight loss (less than 10%) and increased in chilli firmness during storage. Therefore, packing in polyethylene (PE) was the most effective packaging material as compared to PVC cling wrap and newspaper in maintaining the quality of chilli. Newspaper was found to be the least effective packaging materials.