

## **ABSTRACT**

Net production of green chilli in Sri Lanka is 62,470 MT (in 1998). Green chilli is the second major export vegetable in Sri Lanka. Export quantity of the green chilli was 115,271 Kg (in 1999). Because of poor post harvest handling and poor storage facilities and microbiological decaying limits the export quantity of green chilli. So, this experiment carried out for, find the suitable storage temperature, package type and to reduce post harvest pathogen in green chilli pods.

Using, two temperatures (11°C and 8°C), three varieties (Dehlli hot, Arunalu and MI2), and two package types (non perforated and perforated) experiment was done.

'Dhelli Hot' variety gave good quality pods end of the storage life but the disease development some what higher in 'Dhelli Hot' variety. Non-perforated LDPE package was the suitable package for green chilli. Suitable temperature was around 8°C. But there was the problem in non-perforated package due to increasing RH. For the disease development RH was directly affected.

Soft rot was the most abundant disease in green chilli and stem rot also can be seen.