

ABSTRACT

Proper maturity of the chilli (*Capsicum annum*) can be decided by various factors like colour formation and pungency level.

Studies were conducted to determine the proper conditions for storage of chillies and the proper maturity level of chillies by determining the pigment content and degree of pungency. These studies were at the CISIR Post Harvest Technology division of Food and Technology section.

Paprika powder and pericarp of pods were used for biochemical analysis. The total pigments and degree of pungency of the different samples chillies under various storage conditions were determined.

It was observed that, samples stored in poly sacs contained more pigments than others, and even the samples stored in the same conditions for 5 months contained a high level of pungency.

Chillies containing a low level of moisture (12.31 %) were capable of preventing the microbial growth. Thus these chillies can be stored for longer periods without any treatment and they contain a considerable amount of ash also.