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A REVIEW

Post harvest processing and value addition of dry chilli (*Capsicum annuum* L.)

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Abstract : Chilli is an important spice crop and India is one of the leading producer and exporter of chilli in the world. Chilli is widely used around the world in food as a spice both in fresh and dried form which adds flavour to the meal by creating spicy pungent taste. The chemical components of the chilli may vary considerably depending on the location of cultivation and postharvest treatments. Chilli contains polyphenol compounds such as capsaisin capsorubin, zeaxanthin and cryptoxanthin are responsible for colour in *Capsicum* species that accounts for its characteristic aroma and therapeutic properties. Post harvest losses in chilli are estimated to be 25-35 per cent. Due to post harvest losses farmers lose both in quality and quantity of the chilli. This compromises farmer's ability to market their produce. The aim of this chapter was to get the best post-harvest handling technology for chilli in the present scenario.

Key Words : Chilli, Post harvest, Drying, Grading, Destalking

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