### Harvesting and Postharvest

Harvest mature green fruits at 80–100 days from transplanting or 24–25 days after flowering. Siamese bells fruits according to market standards while separating and marketing fresh fruits. Fresh fruits can be stored up to five weeks at 4ºC and 95% relative humidity (RH).

### Seed Production

**Pepper** is classified as an off-season crop, with out-crossing rate even exceeding 30%. Cross-pollination is primarily caused by bees and less often by other insects such as thrips and ants and by wind. The isolation by distance to maintain variety purity can be achieved by growing the crop at least 200 m away from other pepper lines. Isolation can also be achieved by covering the pepper plants with 16-mesh nylon nets to keep out bees or by growing the pepper plants inside an insect-proof greenhouse. For small-scale seed production, use net bags to isolate selected plants. Alternatively, individual flowers can be bagged the evening before anthesis to prevent contamination. Isolation is not possible, plant barrier crops such as sorghum, trefoil vegetables, or alfalfa around the pepper area to restrict the movement of bees. Remove the off-specs early in the season to prevent contamination. Collect fruits only from the central part of the area for seeds.

To extract the seeds, the following steps may be done:

1. Wash fruits properly with alum or sodium hypochlorite solution.
2. Pour off remaining debris with water. After the debris have been washed away, dry the seeds. Stir the seeds occasionally and/or use a fan to hasten drying.
3. Spread the seeds on a screen for drying at 25ºC and 40% RH for one week. Use an air dryer if available.
4. Stir the seeds occasionally and use a fan to hasten drying.
5. Pour the dried seeds into containers. Seal the containers with the variety name and date of seed production. Small quantities can be kept in an air-tight container inside a refrigerator. For larger quantities, a cold storage room with controlled humidity and temperature should be used. The temperatures should not exceed 20°C and RH in the storage area should not exceed 40%.

#### Table 1b. Disease management options in pepper.

<table>
<thead>
<tr>
<th>Diseases</th>
<th>Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Viruses</td>
<td>Use resistant varieties.</td>
</tr>
<tr>
<td>Bacterial soft rot</td>
<td>Avoid smoking in the area.</td>
</tr>
<tr>
<td>Bacterial wilt</td>
<td>Use resistant varieties.</td>
</tr>
<tr>
<td>Colletotrichum</td>
<td>Avoid smoking in the area.</td>
</tr>
<tr>
<td>Fungal rots</td>
<td>Spray with tea manure or FPJ to prevent contamination.</td>
</tr>
<tr>
<td>Mosaic virus</td>
<td>Use resistant varieties.</td>
</tr>
<tr>
<td>Spotted wilt</td>
<td>Spray sulfur or copper fungicides approved for organic production.</td>
</tr>
</tbody>
</table>

#### Table 2. Cost and return analysis for a one-hectare organic pepper production

<table>
<thead>
<tr>
<th>Items</th>
<th>Unit Cost (P)</th>
<th>Total (P)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seeds</td>
<td>4,500.00</td>
<td>18,000.00</td>
</tr>
<tr>
<td>Furrowing/ Bedding</td>
<td>500.00</td>
<td>2,200.00</td>
</tr>
<tr>
<td>Harvesting and Postharvest</td>
<td>6,000.00</td>
<td>23,500.00</td>
</tr>
<tr>
<td>Harvesting (20 MD)</td>
<td>3,000.00</td>
<td>112,000.00</td>
</tr>
<tr>
<td>Weeding and pruning for crops (5 MD)</td>
<td>1,000.00</td>
<td>5,000.00</td>
</tr>
<tr>
<td>Fertilizer (7 T)</td>
<td>1100/50 g</td>
<td>5,500.00</td>
</tr>
<tr>
<td>Fertilizer (5 T)</td>
<td>900/50 g</td>
<td>4,500.00</td>
</tr>
<tr>
<td>Fertilizer (2 T)</td>
<td>1100/50 g</td>
<td>2,200.00</td>
</tr>
<tr>
<td>Fertilizer (1 T)</td>
<td>1100/50 g</td>
<td>1,100.00</td>
</tr>
<tr>
<td>Fertilizer (0.5 T)</td>
<td>1100/50 g</td>
<td>550.00</td>
</tr>
<tr>
<td>Fertilizer (0.25 T)</td>
<td>1100/50 g</td>
<td>275.00</td>
</tr>
<tr>
<td>Fertilizer (0.1 T)</td>
<td>1100/50 g</td>
<td>110.00</td>
</tr>
<tr>
<td>Fertilizer (0.05 T)</td>
<td>1100/50 g</td>
<td>55.00</td>
</tr>
<tr>
<td>Fertilizer (0.025 T)</td>
<td>1100/50 g</td>
<td>27.50</td>
</tr>
<tr>
<td>Control (20 MD)</td>
<td>3,000.00</td>
<td>112,000.00</td>
</tr>
<tr>
<td>Miscellaneous (20 MD)</td>
<td>300/MD</td>
<td>6,000.00</td>
</tr>
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<td>300/MD</td>
<td>5,000.00</td>
</tr>
<tr>
<td>Miscellaneous (20 MD)</td>
<td>300/MD</td>
<td>1,800.00</td>
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<tr>
<td>Miscellaneous (20 MD)</td>
<td>500.00</td>
<td>9,000.00</td>
</tr>
<tr>
<td>Miscellaneous (20 MD)</td>
<td>300/MD</td>
<td>4,500.00</td>
</tr>
</tbody>
</table>

#### References


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Science Research Specialist II

Applied Communication Division-PCAARRD
Recommendations

• Organically, but the hot and ‘panigang’ types are easier
• ‘Bhutjolakia,’ Trinidad Scorpion, and Carolina Reaper),
• Baccatum family. There are five cultivated species under this
• Types: green, yellow, orange, violet, and brown.
• Capsicum, ‘kampana,’ or ‘lara’ is the most widely
• Sweet pepper (C. annuum (known in South America as ‘aji’ when fresh
• C. frutescens

Varieties

There are several variety types of pepper based on
cultivation, shape, and pungency. The open-field type
is grown in greenhouses tend to be tall or indeterminate.

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cultivation, shape, and pungency. The open-field type
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Seed Production

1. Seed Production of Organic Vegetables in Southern
2. Plant material selected for breeding

1. Use plastic mulch or rice straw if available.
2. When mulching is used, install after bed preparation. If possible,
mulch with rice straw. If mulching
3. This will make the

Soil and Climate Requirements

Sweet pepper requires cool weather for best

Production Management

Sweet pepper in general can be difficult to grow
organically, but the hot and ‘panigang’ types are easier
to grow under specific organic conditions.

Most of the pepper varieties are better adapted
to semi-temperate conditions and grow better in mid-

Introduction

Sweet pepper (Capsicum annuum L.) also known as
capsicum, ‘hamparas,’ or ‘lara’ is the most widely
used condiment all over the world. It is consumed
fresh, dried, or processed. There are several
color variants: green, yellow, orange, red, and brown.

Capiscum species are members of the Solanaceae
family. They are annual or perennial plants. The
most common species are Capsicum annuum and C.
“labuyo pepper. The variety type or classification in

There are several variety types of pepper based on

The open-field type is grown in greenhouses tend to be tall or

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Table 1a. Insect pest management options in

performance. Water the plants with tea manure or compost tea

For hybrid seedlings, prick in nursery trays at

Land Preparation

Seedling Production

For hybrid seedlings, prick in nursery trays at

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Table 1a. Insect pest management options in

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