

## Quality parameters in hot chilli (*Capsicum chinense* Jacq.)

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### Abstract

Thirty two accessions of hot chilli (*Capsicum chinense* Jacq.) were evaluated in a randomized block design with three replications during September 2000 to May 2001 for quality parameters namely, capsaicin, oleoresin and ascorbic acid contents. Analysis of variance revealed significant differences among the accessions. High phenotypic and genotypic coefficients of variation along with high heritability and genetic advance was observed for all the characters. Correlation studies indicated a positive association of capsaicin with oleoresin, primary branches per plant and pollen viability and a negative association with pedicel length and fruit weight.

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#### Quality parameter...

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