

Development Action Planning (DAP)

“Vegetables: From Seed to Table and Beyond”
Module 2

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Position: Research Officer

Responsibility: vegetable production and breeding

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Three topics in module 2

1. Vegetable value chain and analysis
2. Economic of vegetable production
3. Biology of postharvest for vegetables

Development of Processing Technique on Dried Chilli

CA365

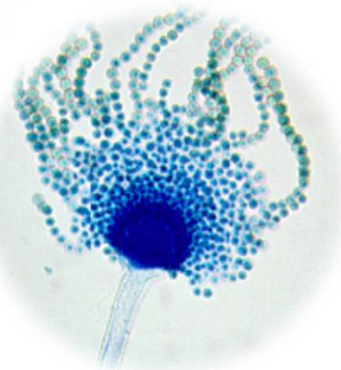
- fruit character: length 12-13 cm , width 1.9 cm, weight 18 g/fruit, colorful, fragrant and a little spicy
- Commercial varieties of TVRC
(best seller : Seeds sales were approximately 400 kg/ year)



Why dried chilli is very important in Thailand ?



Aflatoxin



Aspergillus flavus



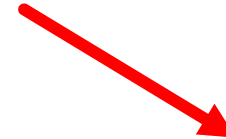
dried chili



cayenne pepper



chilli paste



Spicy minced salad



Instant noodle

Objective :

To develop safe drying process against Aflatoxin and increase the chilli value



Action Plan

Planning stages

[illegible]

Experiment Procedure

[illegible]

Knowledge distribution

[illegible]

Challenges :

- how to control moisture content of chilli during sun drying.
- how to convince farmer to follow our safe drying process.





Thank you