# Development Action Planning (DAP)

"Vegetables: From Seed to Table and Beyond" Module 2

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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 llitle spicy
- Commercial varieties of TVRC

  (best seller : Seeds sales were approximately

  400 kg/ year)

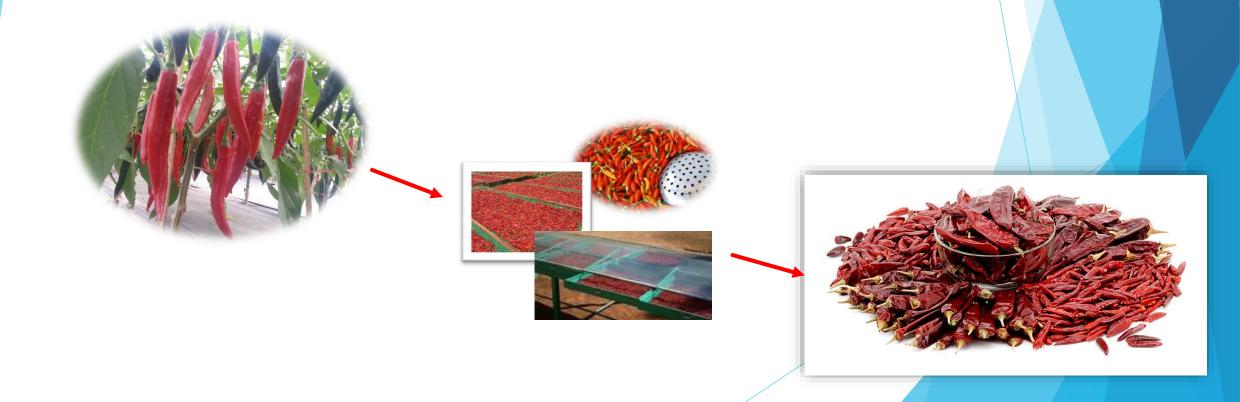


# Why dried chilli is very important in Thailand?



# Objective:

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



## **Action Plan**

#### Planning stages

NQ	Activity	2017												
I W.Z		1	2	3	4	5	6	7	8	9	10	11	12	
1	Research plan meeting													
2	Data collection of cultivation and processing of dried drilli													
21	Reparing questionnaire and making survey													
23	summarizingsuvey result meeting													

## **Experiment Procedure**

NO.	Activity	2017												
		1	2	3	4	5	6	7	8	9	10	11	12	
3	Usingthe Crilli from the farmers who are													
	certified to Good Agricultural partice (GAP)													
4	Method 1: sun dried about 15 days													
	method 2 The blandring in boil water for 2													
	minutes, after then sundried 7 days unand													
	dryingin hot air oven at 50°C for 5 hours													
5	Store in a cood roomat 10 °C pack in plastic													
	bagwithavacumsystem													
6	Aflatoxin Analysis after 3 months, and 6													
	months of storage at the faculty of Agro-													
	Industy KUBKK													
7	Research condusion													

## Knowledge distribution

NQ.	Activity.	2017											
	<b>Activity</b>	1	2	3	4	5	6	7	8	9	10	11	12
8	Makingamanule of dried drilli processing technique												
9	Promote the safe drying process of drili to farmers												

#### **Challenges:**

- how to control moisture content of chilli during sun drying.

 how to convince farmer to follow our safe drying process.

