

Title Loss of chilli between harvesting and delivering to the export company

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Abstract

Yield losses of chilli between harvesting and delivering to the export company were evaluated. It was found that chilli from the field had the lowest good fruit compared with that from collecting center and the company. The defects consisted of non-standard fruit such as uneven skin color, fallen pedicel, 4.5 cm-shorten fruit, and bent fruit. Furthermore, chilli from the field had the lowest withered fruit and pedicel and the highest damaged from anthracnose disease and fruit fly larva. After determining food-borne pathogen, it was revealed that fruit had the highest total coliform but the lowest faecal coliform. There were no *Salmonella* spp. contamination in all treatments. The result revealed that the chemical residue of triazophos in organophosphate group was found in all treatments higher than the established guideline (<0.01 ppm).