EFFECTS OF ETHREL TREATMENT ON FRUIT RIPENING OF PEPPERS

by

SOMRONG SUPASIRIMATAKON

Thesis Presented to the Faculty of the Graduate Studies and Research of the Central Luzon State University in Partial Fulfillment of the Requirements for the Degree of

MASTER OF SCIENCE IN AGRICULTURE

APPROVED:

Chairman, Special Committee

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EFFECT OF ETHREL TREATMENT ON FRUIT RIPENING OF PEPPERS[1]

ABSTRACT

The different concentration of ethrel had significantly reduced the percentage of green fruits of the Yolo Wonder and Anaheim Green Chili varieties. This is particularly true for the 250 ppm, 500 ppm and 750 ppm rates, which obtained average percentages green fruits per plant of 36.34, 24.18 and 17.64, respectively. The no ethrel treatment produced an average of 60.72 per cent green fruits per plant. This shows that check plots gave a higher percentage of green fruits than the treated plots, and with each increase in ethrel concentration the percentage of green fruits decreased.

On the other hand, the higher concentrations of ethrel had significantly increased the percentage of red fruits. This is disclosed by the 750 ppm rate which produced a mean of 60.75 per cent per plant, specially, when ethrel was applied at the breaker pink stage.

The weight of red fruits and yield per plot were not affected by ethrel. However, the varieties had markedly influenced these characters as shown by the significant difference that resulted between them.

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