

1 Unveiling the Impact of Salinity Level on Chilli: 2 Growth, Yield and Quality Analysis

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10 ABSTRACT

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This study investigates the effect of salinity on the growth, yield, and quality and disease infestation on Chilli. A factorial randomized block design with three replications was implemented, consisting of combinations of four salinity levels (0 dS/m, 3 dS/m, 6 dS/m, and 9 dS/m) and three genotypes (Surajmukhi, AVT-2 2019 CHIHBY-5, and AVT-2 2019 CHIHBY-6). The purpose of the study is to evaluate the plants in terms of various parameters such as plant height (at 30, 60, and 90 days after transplanting), number of fruits per plant, average fruit weight, fruit yield per plant, fruit yield per hectare, total soluble solids (TSS), ascorbic acid content, chlorophyll content, and disease infestation. Among all the genotypes, AVT-2 2019 CHIHBY-6 exhibited superior performance when grown under a salinity level of 0 dS/m. It demonstrated desirable plant height at 30, 60, and 90 days after transplanting (30.06 cm, 32.50 cm, and 78.00 cm, respectively), along with a high number of fruits per plant (40), average fruit weight (94.86 g), fruit yield per plant (1769.20 g), fruit yield per hectare (65.52 ton/ha), TSS (6.16 Brix), ascorbic acid content (113 mg/100g), chlorophyll content (34.4 mg/m²), and disease resistant (99%). Significant differences were observed among genotypes and their interactions concerning salinity levels across all attributes investigated.

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13 *Keywords: Chilli, Salinity, Growth, Yield, Genotypes.*

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15 1. INTRODUCTION

16 Chilli (*Capsicum annum* L.) is one of the vegetable or spices known and used all over the
17 world for its green fruits and pungency. Chilli belongs to the genus *Capsicum* family
18 Solanaceae. It is a diploid (2n=24) species and genetically self-pollinated and
19 chasmogamous crop whose flowers open only after pollination. However, 2 to 96% out-
20 crossing was observed under open pollination (AVRDC, 2000). There are mainly four
21 cultivated *Capsicum* species and they are originated from South and Central America, chilli
22 has more than 25 species of which only five (*C. annum* L., *C. chinense*, *C. frutescens* L.,
23 *C. baccatum* L. and *C. pubescens*.) are domesticated and cultivated. Chilli has been used
24 since ancient times, traditionally in the form of spice. It is also used as a natural flavor and
25 colorant in food industry as well as a raw material for the pharmaceutical industry. Chilli is

26 nutritious crop, every 100 gm of green and dry chilli yield about 229 and 297 calories of
 27 energy. It is mainly cultivated for three constituents of fruits viz., capsaicin, capsanthin and
 28 oleoresin. Chilli requires 15-35°C of temperature for cultivation. Chilli should not be in a
 29 position where the night temperature falls below 12°C. Growth will be inhibited if
 30 temperatures fall below 15°C. Chilli plants are a type of seasonal crops (annual plant) which
 31 only live for one season and die. If cultivated, this plant can grow and produce for several
 32 months after planting after which it will die.

33 Salinity is becoming one of the major barriers against successful production of crops in
 34 India. It is one of the critical stresses to which crop plants are exposed and is a serious
 35 limiting factor against crop production. Salinity causes stunted growth of plants that
 36 ultimately lead to reduced yield. Many horticultural crops are more or less susceptible to
 37 salinity as a result, production of these crops is hugely affected by this. Chilli is reported as
 38 a crop which is sensitive to moderately sensitive to salinity. According to Carter (1994), a
 39 salinity level of less than 1920 ppm is suitable for chilli. Under stressed conditions such as
 40 low temperature and salinity, delayed and non-uniform germination of chilli is observed.

41 2. MATERIAL AND METHODS

42 The investigation entitled "Unveiling the impact of salinity level on Chilli: Growth, Yield and
 43 Quality Analysis" was done to understand the plant growth, fruit yield and quality of Chilli using
 44 different combinations of treatment using different varieties which was carried out at Horticultural
 45 Research Farm (HRF), Department of Horticulture, Naini Agricultural Institute, Sam Higginbottom
 46 University of Agriculture, Technology and Sciences (SHUATS), Prayagraj during the *Rabi* season
 47 of 2021-2022.

48 2.1. Location and climatic conditions

49 Prayagraj is located in the central plains sub-zone of Agro-climatic Zone V, according to the
 50 Perspective and Strategic Plan (SPSP) for IWP of Uttar Pradesh, issued by the Department of
 51 Land Development and Water Resources, Government of U.P. Naini, situated between latitude
 52 20°33' 40" to 21° .50' N and longitude 73° 27' 58" to 73° 56'36" E, experiences a tropical climate.
 53 The area has relatively hot summers, moderately cold winters, and a humid and warm monsoon
 54 season. The region receives heavy rainfall primarily during June to September, with the majority
 55 of precipitation occurring during the monsoon months of July and August.

56 2.2. Experimental Materials

57 Table 1: Factor – A (Genotypes)

S.No.	Notations	Hybrid details	Source
1	V ₁	SURAJMUKHI	Sahavi Hybrid seeds
2	V ₂	AVT-22019(CHIHBY-5)	IIVR, Varanasi
3.	V ₃	AVT-22019(CHIHBY-6)	IIVR, Varanasi

58 Table 2: Factor – B (Treatments)

S.No.	Notations	Treatment Details
1.	T ₀	0dS/m
2.	T ₁	3dS/m
3.	T ₂	6dS/m
4.	T ₃	9dS/m

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63 **Table3:Factor–A XFactor-B(Genotypesand treatmentcombinations)**

S.No.	Notations	TreatmentDetails(Factor-A×Factor-B)
1.	V ₁ T ₀	Surajmukhi(Saltconcentration@0dS/m)
2.	V ₁ T ₁	Surajmukhi(Saltconcentration@3dS/m)
3.	V ₁ T ₂	Surajmukhi(Saltconcentration@6dS/m)
4.	V ₁ T ₃	Surajmukhi(Saltconcentration@9dS/m)
5.	V ₂ T ₀	AVT-22019(CHIHBYB-5)(Saltconcentration@0dS/m)
6.	V ₂ T ₁	AVT-22019(CHIHBYB-5)(Saltconcentration@3dS/m)
7.	V ₂ T ₂	AVT-22019(CHIHBYB-5)(Saltconcentration@6dS/m)
8.	V ₂ T ₃	AVT-22019(CHIHBYB-5)(Saltconcentration@9dS/m)
9.	V ₃ T ₀	AVT-22019(CHIHBYB-6)(Saltconcentration@0dS/m)
10.	V ₃ T ₁	AVT-22019(CHIHBYB-6)(Saltconcentration@3dS/m)
11.	V ₃ T ₂	AVT-22019(CHIHBYB-6)(Saltconcentration@6dS/m)
12.	V ₃ T ₃	AVT-22019(CHIHBYB-6)(Saltconcentration@9dS/m)

64 **3. RESULTSANDDISCUSSION**

65 **3.1.GrowthParameters**

66 **3.1.1.PlantHeightfor30 DAT,60 DATand90DAT(cm)**

67 Thesignificanteffectonplantheightat30,60and90DATshowsthatthemaximumplantheight
68 wasrecordedinV₃T₀[AVT-22019(CHIHBYB-6)(saltconc. @0dS/m)]with(30.06cm),(32.50cm)
69 and(78.00cm)respectivelyandtheminimumplantheightwasrecordedinV₁T₃[Surajmukhi(salt
70 conc. @9dS/m)]with(6.50cm),(12.66cm)and(25.26cm)respectively.Salinitysignificantly
71 reducedplantheight,stemdiameter,andleafareaofchilliplants.The decreaseinplantheight
72 wasattributedtoareductionin cell expansion duetotheosmoticstresscausedbysalinity.
73 Salinitycancauseoxidativestressinplantsbygeneratingreactiveoxygenspecies(ROS)such
74 assuperoxideradicals, hydrogenperoxide,andhydroxylradicals.ROScandamagelipids,
75 proteins,andnucleicacids,whichcanimpairplantgrowthanddevelopment.Overall,the
76 combinedeffectsofwaterstress,iontoxicity,andoxidativestresscausedbysalinityresultsin
77 reducedplantheightandbiomass.Similarfindingswerereportedby **Singheta(2012)**^[1].
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89 **Table4:EffectofsalinityonPlantheight(cm)**

Notations	TreatmentDetails	PlantHeight(cm)		
		30DAT	60DAT	90DAT
V ₁ T ₀	Surajmukhi(saltconc. @0dS/m)	15.00	30.20	70.66
V ₁ T ₁	Surajmukhi(saltconc. @3dS/m)	9.76	16.5	32.90
V ₁ T ₂	Surajmukhi(saltconc. @6dS/m)	7.33	14.46	28.96
V ₁ T ₃	Surajmukhi(saltconc. @9dS/m)	6.50	12.66	25.26
V ₂ T ₀	AVT-22019(CHIHBY-5) (saltconc. @0dS/m)	23.23	31.30	72.13
V ₂ T ₁	AVT-22s019(CHIHBY-5) (saltconc. @3dS/m)	11.33	23.5	46.83
V ₂ T ₂	AVT-22019(CHIHBY-5) (saltconc. @6dS/m)	8.50	16.7	32.3
V ₂ T ₃	AVT-22019(CHIHBY-5) (saltconc. @9dS/m)	7.13	14.10	28.13
V ₃ T ₀	AVT-22019(CHIHBY-6) (saltconc. @0dS/m)	30.06	32.50	78
V ₃ T ₁	AVT-22019(CHIHBY-6) (saltconc. @3dS/m)	24.45	25.50	47.16
V ₃ T ₂	AVT-22019(CHIHBY-6) (saltconc. @6dS/m)	22.23	17.46	35.5
V ₃ T ₃	AVT-22019(CHIHBY-6) (saltconc. @9dS/m)	20.20	15.40	27.76

90 3.2.YieldParameters

91 3.2.1.Numberof fruitsperplant

92 Theaveragenumberoffruitsperplantvariedsignificantlyamongdifferenttreatment
 93 combinations.Themaximumaveragenumberoffruitsperplant(40.00)wasobservedinV₃T₀
 94 [AVT-22019(CHIHBY-6)(saltconc. @0dS/m)]andtheminimumaveragenumberoffruitsper
 95 plant(6.00)wereobservedinV₁T₃[Surajmukhi(saltconc. @9dS/m)]whiletheremaining
 96 treatmentswere moderate.Studies haveshownthat highlevelsofsalinitycanreducethenumber
 97 offruitsproducedbytheplant.Thisisbecausesaltstresscanaffectvariousphysiologicaland
 98 biochemicalprocessesintheplant,suchasphotosynthesis,wateruptake,andnutrient
 99 absorption.

100 3.2.2.AverageWeight of10fruitsperplant (g)

101 Theaverageweightof10fruitsvariedsignificantlyamongdifferenttreatmentcombinations.The
 102 maximumaveragefruitweight(94.86g)wasobservedininV₃T₀[AVT-22019(CHIHBY-6)(salt
 103 conc. @0dS/m)]andtheminimumaverageweightof10fruits(13.53g)wereobservedinV₁T₃
 104 [Surajmukhi(saltconc. @9dS/m)]whiletheremainingtreatmentsweremoderate.Salinitylevels
 105 ledtoadecreaseintheavailabilityofnutrientssuchasnitrogen,phosphorus,andpotassium,
 106 resultinginreducedgrowthandfruitweight.Theresearchersalsofoundthatsalinitycaused
 107 oxidativestressintheplants,leadingtoadecreaseinphotosynthesisandultimatelyareduction
 108 in fruit weight.Similarfindingswere reportedby **khanet al(2000)**^[2].

109 3.2.3.Averagefruityieldperplant(g)

110 Theaveragefruityieldperplantvariedsignificantlyamongdifferenttreatmentcombinations.The
 111 maximumaveragefruityieldperplant(1769g)wasobservedinV₃T₀[AVT-22019(CHIHBY-6)
 112 (saltconc. @0dS/m)]andtheminimumaveragefruityieldperplant(261.19g)wasobservedin
 113 V₁T₃[Surajmukhi(saltconc. @9dS/m)]whiletheremainingtreatmentsweremoderate.when
 114 plantsareexposedtohighlevelsofsalt,theosmoticpotentialofthesoilsolutionincreases,
 115 makingitmore difficultforplantstoabsorbwaterandnutrients.This canleadtowater stress,

116 nutrient deficiency, and reduced plant growth. Additionally, salt stress can damage the plant's
 117 cell membranes, affect enzyme activity, and disrupt the balance of ions and hormones in the
 118 plant, further reducing fruit yield. Similar findings were reported by **Pariyareta (2019)**^[3].

119 3.2.4. Fruit yield per hectare (ton/ha)

120 The fruit yield per hectare varied significantly among different treatment combinations. The
 121 maximum fruit yield per hectare (65.52 ton/ha) was observed in V₃T₀ [AVT-22019 (CHIHBY-6)
 122 (salt conc. @ 0dS/m)] and the minimum average fruit yield per plant (9.67 ton/ha) was observed
 123 in V₁T₃ [Surajmukhi (salt conc. @ 9dS/m)] while the remaining treatments were moderate salinity
 124 level affected the physiological and biochemical properties of the plants. Specifically, they found
 125 that the salinity level increased the concentration of sodium and chloride ions in the plant tissues,
 126 which can cause ion toxicity and damage to the plant cells. In addition, they found that the salinity
 127 level decreased the concentration of chlorophyll and carotenoid pigments, which can lead to a
 128 decrease in photosynthesis and a reduction in the plant's ability to produce fruit. This study
 129 provides evidence that high levels of salinity can have a negative impact on the yield and quality
 130 of chilli fruit by causing water stress, ion toxicity, and reducing the plant's ability to carry out
 131 photosynthesis. Similar findings were reported by **Razzaghi et al (2011)**^[4].

132 Table 5 : Effect of salinity on Number of fruits per plant, weight of 10 fruits (g), average
133 fruit yield per plant (g) and fruit yield per hectare (t/ha).

Notations	Treatment Details	Number of fruits per plant	Weight of 10 fruits (g)	Average fruit yield per plant (g)	Fruit yield per hectare (ton/ha)
V ₁ T ₀	Surajmukhi (salt conc. @ 0dS/m)	23.33	28.06	868.39	32.16
V ₁ T ₁	Surajmukhi (salt conc. @ 3dS/m)	18.66	24.4	706.41	26.16
V ₁ T ₂	Surajmukhi (salt conc. @ 6dS/m)	16.33	19.26	605.59	22.42
V ₁ T ₃	Surajmukhi (salt conc. @ 9dS/m)	6.00	13.53	261.19	9.67
V ₂ T ₀	AVT-22019 (CHIHBY-5) (salt conc. @ 0dS/m)	30.00	28.36	1070.20	39.63
V ₂ T ₁	AVT-22019 (CHIHBY-5) (salt conc. @ 3dS/m)	27.00	24.30	955.8	35.39
V ₂ T ₂	AVT-22019 (CHIHBY-5) (salt conc. @ 6dS/m)	20.66	19.36	736.21	27.26
V ₂ T ₃	AVT-22019 (CHIHBY-5) (salt conc. @ 9dS/m)	13.66	16.70	510.21	18.89
V ₃ T ₀	AVT-22019 (CHIHBY-6) (salt conc. @ 0dS/m)	40	94.86	1769.20	65.52
V ₃ T ₁	AVT-22019 (CHIHBY-6) (salt conc. @ 3dS/m)	31.66	81.93	1441.60	53.39
V ₃ T ₂	AVT-22019 (CHIHBY-6) (salt conc. @ 6dS/m)	28.33	48	1137.99	42.14
V ₃ T ₃	AVT-22019 (CHIHBY-6) (salt conc. @ 9dS/m)	25.66	58.1	1118.61	41.42

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137 **3.3. Qualitative Parameters**

138 **3.3.1. Total Soluble Solids (Brix⁰)**

139 The TSS of the fruit varied significantly among different treatment combinations. The maximum
140 TSS (6.16 Brix⁰) was observed in V₃T₀ [AVT-22019 (CHIH YB-6) (salt conc. @ 0 dS/m)] and the
141 minimum TSS (3.73 Brix⁰) was observed in V₁T₃ [Suraj mukhi (salt conc. @ 9 dS/m)] while the
142 remaining treatments were moderate. A study by **Guo et al. (2018)**^[6] investigated the effect of
143 salt stress on the accumulation of TSS in chilli fruits. The researchers found that salt stress
144 reduced the activity of key enzymes involved in the synthesis of sugars, such as sucrose
145 synthase and invertase. They suggested that this reduction in enzyme activity may be
146 responsible for the decrease in TSS accumulation.

147 **3.3.2. Ascorbic acid (mg/100g)**

148 The ascorbic acid of the fruit varied significantly among different treatment combinations. The
149 maximum ascorbic acid (113 mg/100g) was observed in V₃T₀ [AVT-22019 (CHIH YB-6) (salt
150 conc. @ 0 dS/m)] and the minimum ascorbic acid content (70.33 mg/100g) was observed in V₁T₃
151 [Suraj mukhi (salt conc. @ 9 dS/m)] while the remaining treatments were moderate. A study by
152 **Pandey et al. (2018)**^[6] found that salinity stress decreased the net photosynthetic rate, stomatal
153 conductance, and transpiration rate in chilli plants, leading to a reduction in plant growth and
154 ascorbic acid content. Salinity stress also caused an imbalance in ion homeostasis, with higher
155 accumulation of sodium and chloride ions in leaves, leading to toxicity symptoms and decreased
156 ascorbic acid content. Salinity stress affects multiple physiological processes in chilli plants,
157 leading to decreased ascorbic acid content. The disruption of photosynthesis and ion transport,
158 as well as the induction of oxidative stress, contribute to the negative impact of salinity on
159 ascorbic acid content in chilli peppers.

160 **3.3.3. Chlorophyll content**

161 The chlorophyll content in the fruit varied significantly among different treatment combinations.
162 The maximum chlorophyll content (34.4 mg/m²) was observed in V₃T₀ [AVT-22019 (CHIH YB-6)
163 (salt conc. @ 0 dS/m)] and the minimum chlorophyll content (10.23) was observed in V₁T₃
164 [Suraj mukhi (salt conc. @ 9 dS/m)] while the remaining treatments were moderate. A study by
165 **Zhang et al. (2018)**^[7] showed that salinity stress decreased chlorophyll content in different chilli
166 cultivars by reducing the activities of enzymes involved in chlorophyll synthesis, such as δ-
167 aminolevulinic acid synthase and protochlorophyllide oxidoreductase. Salinity also impaired the
168 uptake and transport of minerals, such as nitrogen, magnesium, and iron, which are essential for
169 chlorophyll synthesis and stability. Moreover, salinity-induced oxidative stress affects the stability
170 and function of chlorophyll molecules, leading to chlorophyll degradation and reduced chlorophyll
171 content.

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Table 6 : Effect of salinity on TSS (Brix⁰), ascorbic acid (mg/100g) and chlorophyll content

Notations	Treatment Details	TSS (Brix ⁰)	Ascorbic acid (mg/100g)	Chlorophyll content (mg/m ²)
V ₁ T ₀	Surajmukhi (salt conc. @ 0dS/m)	5.43	102.33	21.30
V ₁ T ₁	Surajmukhi (salt conc. @ 3dS/m)	5.33	96.33	19.36
V ₁ T ₂	Surajmukhi (salt conc. @ 6dS/m)	4.23	72.33	15.30
V ₁ T ₃	Surajmukhi (salt conc. @ 9dS/m)	3.73	70.33	10.23
V ₂ T ₀	AVT-22019 (CHIH YB-5) (salt conc. @ 0dS/m)	5.96	102.33	23.3
V ₂ T ₁	AVT-22019 (CHIH YB-5) (salt conc. @ 3dS/m)	5.26	91.33	21.3
V ₂ T ₂	AVT-22019 (CHIH YB-5) (salt conc. @ 6dS/m)	4.96	81.33	15.33
V ₂ T ₃	AVT-22019 (CHIH YB-5) (salt conc. @ 9dS/m)	4.70	72.33	12.33
V ₃ T ₀	AVT-22019 (CHIH YB-6) (salt conc. @ 0dS/m)	6.16	113	34.42
V ₃ T ₁	AVT-22019 (CHIH YB-6) (salt conc. @ 3dS/m)	6.00	106.33	32.26
V ₃ T ₂	AVT-22019 (CHIH YB-6) (salt conc. @ 6dS/m)	5.16	93	28.23
V ₃ T ₃	AVT-22019 (CHIH YB-6) (salt conc. @ 9dS/m)	4.93	85.66	25.26

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183 3.4. Disease incidence

184 Disease incidence varied significantly among different treatment combinations. Leaf curl
 185 resistance (99%) was observed in V₃T₀ [AVT-22019 (CHIH YB-6) (salt conc. @ 0dS/m)] and the
 186 leaf curl susceptible (49.80%) was observed in V₁T₃ [Surajmukhi (salt conc. @ 9dS/m)] while the
 187 remaining treatments were moderate. A study by **Zaidi et al. (2019)**^[8] investigated the effect of
 188 salinity on the incidence of Chili Leaf Curl Virus (CLCV) disease in chili plants. The result of this
 189 study showed that as salinity levels increased, the incidence of CLCV disease also increased.
 190 The authors suggested that the high salt levels may have affected the activity of enzymes
 191 involved in the biosynthesis of plant hormones, leading to a decrease in the levels of salicylic acid
 192 (SA) and jasmonic acid (JA) in the plant. These two hormones are known to play a key role in
 193 plant defense against viral infections. Another study by **Khan et al. (2019)**^[9] investigated the
 194 effect of salinity on the incidence of Pepper vein yellows virus disease in chili plants.

195 4. CONCLUSION

196 From the experimental finding it is concluded that V₃T₀ [AVT-22019 CHIH YB-6 (salt
 197 conc. @ 0dS/m)] is best in terms of growth, yield, quality and disease incidence parameters
 198 viz., plant height (30, 60 and 90 DAT), weight of 10 fruits per plant, number of fruits per plant, fruit
 199 yield per plant, fruit yield per hectare, TSS, ascorbic acid and chlorophyll content and disease
 200 incidence

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