Postharvest quality of bell pepper (*Capsicum annuum* L.) in soilless media with fertigation of organic amendments

ABSTRACT - Bell pepper (Capsicum annuum L.) is well known for its high content of bioactive compounds, strong antioxidants, and high levels of Vitamin C. The use of different organic amendments on soilless culture is very promising to address issues in producing organic vegetables worldwide. This study was conducted to evaluate the effect of fertigation frequency and different concentrations of organic amendments under soilless production on the postharvest quality of bell pepper. The study was laid out in a split-plot design with the frequency of fertigation as the main plot and organic amendments as sub-plot factors. Higher fertigation frequency at 16 times compared to 8 times daily and the application of organic amendments, effective microorganism (EM), and humic acid (HA) significantly improve quality, specifically Vitamin C, chlorophyll a/b, total Chlorophyll, total carotenoids, and free radical scavenging activity (FRSA).

KEYWORDS: bell pepper, fertigation, EM, HA