

Performance of Capsicum under Protected Cultivation

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INTRODUCTION

Capsicum belongs to the Night shade family Solanaceae and is supposed to be originated in the Tropical South America (Shoemaker and Teskey, 1995). Capsicum is high value low volume crop cultivated natural and protected conditions in India (Nikki *et al.*, 2017) and very popular in Indian foods because of its appealing food value along with rich vitamins and minerals (Kurubetta and Patil, 2009). As far as nutritional aspects concern, 100g of edible fruits contains 24 Kcal of energy, 1.3 g of protein, 4.3 g of carbohydrate and 0.3 g of fat (Anon., 1997).

Capsicum is very exacting in climatic requirements. In India, it is mostly cultivated under open condition as *Rabi* and *Kharif* crop and considered as non-traditional category of vegetables (Kalloo and Pandey, 2002). Therefore it is quite cumbersome to get higher yields with desired quality fruits throughout the year under open conditions. But, protected structures make possible to cultivate capsicum even during the off-season. Protected cultivation is a cutting edge technology where partial to full control over environmental parameters can be achieved (Baghelet *al.*, 2003, Navaleet *al.*, 2003, Waniet *al* 2011). Due to the optimum plant stature, canopy cover and bearing of flower and fruit at comparatively lower temperature capsicum is very much suitable to greenhouse growing (Singh *et al.*, 2003). The protected cultivation of capsicum is always aimed to obtain high yield, good quality,