

Pengaruh Metode dan Lama Pengeringan Kotak Sari Terhadap Pembentukan Buah dan Biji Cabai Merah Hibrida (*Capsicum annum* L.).
*Optimalization of Method and Time of Pollen Drying to the Hybrid Chili (*Capsicum annum* L.). Fruit and Seed Formation. Advisor: Dr. Ir. N. Bambang Eko Sulisty, MSi and Antonius Dwiyono, SP*

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ABSTRACT

This research aims to investigate the optimalization of drying medium and time of pollen drying for fruit and seed formation on chili breeding. This research was conducted on October untill December 2018 at PT. Aditya Sentana Agro, Malang. It was applied Randomized Completely Block Design with 2 factors and 3 replications. The first factor was drying medium with 3 levels there were box dryer temperature 30°C (M_1), Greenhouse temperature 32 °C (M_2) and sun drying temperature 34°C (M_3). The second factor was time of drying, there were 3 hours (W_1), 6 hours (W_2), and 9 hours (M_3). The interaction between box dryer as medium drying and time of drying 3 hours (M_1W_1) can produce precentage of fruit formation up to 98%, weight of fruti 12,91 grams, length of fruit 13,34 cm, fruit diameter 17,47 mm, number of filled out seed pe fruit 66,06, and weight of filled out seed 1,26 gram per seed.

Key words : *Chili Pollen, Drying Methode, Production Enhancement, Pollen Management*