Table 2 Interaction effects of drying methods and varieties on physico chemical qualities of hot pepper

Drying*Varieties	MC (%)	PH	TSS (°Brix)	BD (g/cm^3)	Browning index	Oleoresin (%)	Carotenoids (µg/g)
T1*MF	4.74^{c}	4.97^{b}	3.83^{a}	0.44^{b}	2.15^{a}	9.54^{b}	1.64^{a}
T2*MF	11.33^{a}	5.92^{a}	3.47^{b}	0.52^{a}	0.21^{b}	8.98^{c}	1.66^{a}
T1*GB	3.17^{d}	5.23^{b}	3.33^{b}	0.41^{b}	1.96^{a}	9.94^{a}	1.62^{a}
T2*GB	11.09^{b}	5.63 ^{a}	2.73^{c}	0.43^{b}	0.48^{b}	7.89^{d}	1.66^{a}
CV	1.19	3.09	2.73	4.30	14.16	1.25	1.69
LSD	0.17	0.31	0.17	0.04	0.32	0.21	0.05

Note: T1 = Oven-drying, T2 = Sun-drying, MF = *Marako fana*, GB = *Gababa*, BD = Bulk density, CV = coefficient of variance, LSD= Least significant difference, means within a same column followed by the same letters are not significantly different (p>0.05)