

Table 3 Interaction effects of drying methods and varieties on color qualities of hot pepper

Drying*Varieties	Extractable color	Surface color	<i>L</i> *	<i>a</i> *	<i>b</i> *
T1*MF	134.37 <sup>c</sup>	7.75 <sup>d</sup>	18.13 <sup>a</sup>	17.80 <sup>b</sup>	29.02 <sup>a</sup>
T2*MF	228.62 <sup>a</sup>	22.94 <sup>a</sup>	20.06 <sup>a</sup>	12.15 <sup>c</sup>	22.81 <sup>b</sup>
T1*GB	118.71 <sup>c</sup>	18.64 <sup>b</sup>	20.63 <sup>a</sup>	20.79 <sup>a</sup>	18.93 <sup>c</sup>
T2*GB	182.95 <sup>b</sup>	15.31 <sup>c</sup>	19.67 <sup>a</sup>	20.06 <sup>ab</sup>	18.58 <sup>c</sup>
CV	7.29	5.71	10.65	7.56	2.39
LSD	22.80	1.74	3.93	2.52	1.00

Note: T1 = Oven-drying, T2 = Sun-drying, MF = *Marako fana*, GB = *Gababa*, *L*\* = luminosity, *a*\* =red (+ve), green (-ve), *b*\* =yellow (+ve), blue (-ve), CV = coefficient of variance, LSD= Least significant difference, means within a same column followed by the same letters are not significantly different ( $p>0.05$ )