

## ABSTRACT

*The research aims to discover the effect of  $KMnO_4$  concentrations towards the shelf life of curly red chili peppers. And obtain the best concentration of  $KMnO_4$  to extend the shelf life of curly red chili peppers.*

*The research was conducted in the Post-harvest Laboratory of Agricultural Faculty, University of Muhammadiyah Yogyakarta, October 2016.*

*The research was compiled in a Completely Randomized Design (RAL), with a single factor that is  $KMnO_4$  treatment appswwhich consist of 4 treatments with 3 replications (3 times trial). The treatments were consist of:  $KMnO_4$  applications with 0% concentrations,  $KMnO_4$  applicatios with 0.05% concentrations,  $KMnO_4$  applications with 0.10% concentrations, and  $KMnO_4$  applications with 0.15% concentrations.*

*The results showed that there was positive effect in concentration of  $KMnO_4$  towards the shelf life of curly red chili peppers, 0,10 % of  $KMnO_4$  concentration was the best concentration to extend the shelf life of curly red chilies (*Capsicum annuum* L).*

*Keywords: Curly Red Chili Peppers,  $KMnO_4$ , Shelf Life.*