

Appendice

Appendix (1) soil analysis

Depth cm	Ca + Mg (mmol ⁺ /l)	Na (mmol ⁺ /l)	K (mmol ⁺ /l)	M.C%	O.C%	O.M%	Clay particles %	Silt particles %	Sand particles %	N%	P%
30	6.00	9.00	0.22	18.21	0.02	0.03	50.7	11.0	38.3	0.098	0.0012
60	6.50	4.50	0.12	19.92	0.03	0.06	48.3	9.	42	0.01	0.0014

Appendix (2)

Season	Month						
	November	December	January	February	March	April	May
Mean minimum temp (°C)							
2005/06	19.6	16.8	18.6	16.10	18.8	18.8	27.50
2006/07	19.90	13.6	12.6	14.40	18.10	20.8	25.60
2007/08	21.50	18.40	14.9	15.90	20.5	25.2	27.70
Mean maximum temp (°C)							
2005/06	35.6	34.0	33.6	35.2	38.60	38.60	40.20
2006/07	33.30	28.70	27.50	32.20	36.60	39.50	43.6
2007/08	36.10	32.70	24.00	31.30	38.6	40.40	41.4
Mean Relative humidity %							
2005/10	-	34	33.33	16.00	20.33	31.33	42.33
2006/07	27	29.00	31.00	23.00	15	15.00	15.00
2007/08	29	33	32	31	23	23	18
Hours sun shine							
2005/06	10	7.5	8.5	9.5	10.4	10.40	10.50
2006/07	10.3	8.4	09.8	9.9	11.50	14.90	14.50
2007/08	10	9.9	9.10	9.9	10.20	11.50	10.40

Appendix (3) chicken manure analysis

N%	P%	K%	Ash	O.C%	O.M%
0.28	0.18	18.9	12.20	48.7	84.05

Appendix (4): Four pepper cultivars yield in the two seasons.

Seasons	Jumillia	Niebla	Fellini	California wonder
	(ton/hectare)	(ton/hectare)	(ton/hectare)	(ton/hectare)
First season	3.450	3.858	3.415	3.450
Second season	15.848	19.185	9.340	15.013
t value	-4.90	-3.240	-1.70	-3.960

The means were separated using (SAS) system Ttest.

Appendix (5): colored bell pepper.



Appendix (6): colored bell pepper.



Appendix (7): Sweet pepper Nutritional value

Pepper, sweet, green raw	
Nutritional value per 100 g (3.5 oz)	
<u>Energy</u>	84 kJ (20 kcal)
<u>Carbohydrates</u>	4.64 g
<u>Sugars</u>	2.40 g
<u>Dietary fiber</u>	1.7 g
<u>Fat</u>	0.17 g
<u>Protein</u>	0.86 g
<u>Thiamine (Vit. B1)</u>	0.057 mg (4%)
<u>Riboflavin (Vit. B2)</u>	0.028 mg (2%)
<u>Niacin (Vit. B3)</u>	0.480 mg (3%)
<u>Pantothenic acid (B5)</u>	0.099 mg (2%)
<u>Vitamin B6</u>	0.224 mg (17%)
<u>Folate (Vit. B9)</u>	10 µg (3%)
<u>Vitamin C</u>	80.4 mg (134%)

<u>Calcium</u>	10 mg (1%)
<u>Iron</u>	0.34 mg (3%)
<u>Magnesium</u>	10 mg (3%)
<u>Phosphorus</u>	20 mg (3%)
<u>Potassium</u>	175 mg (4%)
<u>Zinc</u>	0.13 mg (1%)

Percentages are relative to US recommendations for adults.
Source: USDA Nutrient database

Appendix (8): Eggplant Nutritional value.

Eggplant, raw	
Nutritional value per 100 g (3.5 oz)	
<u>Energy</u>	102 kJ (24 kcal)
<u>Carbohydrates</u>	5.7 g
Sugars	2.35 g
<u>Dietary fiber</u>	3.4 g
<u>Fat</u>	0.19 g
<u>Protein</u>	1.01 g
<u>Thiamine (Vit. B1)</u>	0.039 mg (3%)
<u>Riboflavin (Vit. B2)</u>	0.037 mg (2%)
<u>Niacin (Vit. B3)</u>	0.649 mg (4%)
<u>Pantothenic acid (B5)</u>	0.281 mg (6%)
<u>Vitamin B6</u>	0.084 mg (6%)
<u>Folate (Vit. B9)</u>	22 µg (6%)
<u>Vitamin C</u>	2.2 mg (4%)
<u>Calcium</u>	9 mg (1%)

<u>Iron</u>	0.24 mg (2%)
<u>Magnesium</u>	14 mg (4%)
<u>Phosphorus</u>	25 mg (4%)
<u>Potassium</u>	230 mg (5%)
<u>Zinc</u>	0.16 mg (2%)
<u>Manganese</u> 0.25 mg	

Percentages are relative to US recommendations for adults.
Source: USDA Nutrient database

Appendix (9): Top ten eggplant/aubergine producers:

Top ten eggplant/aubergine producers — 11 June 2008		
Country	Production (Tonnes)	Footnote
<u>People's Republic of China</u>	18 033 000	F
<u>India</u>	8 450 200	
<u>Egypt</u>	1 000 000	F
<u>Turkey</u>	791 190	
<u>Indonesia</u>	390 000	F
<u>Iraq</u>	380 000	F
<u>Japan</u>	375 000	F
<u>Italy</u>	271 358	
<u>Sudan</u>	230 000	F
<u>United Kingdom</u>	198 000	F
World	32 072 972	A

No symbol = official figure, P = official figure, F = FAO estimate, * = Unofficial/Semi-official/mirror data, C = Calculated figure A = Aggregate (may include official, semi-official or estimates);

Source: [Food And Agricultural Organization of United Nations: Economic And Social Department: The Statistical Division](#) [*not in citation given*]