

P-112 (34)**USE OF LIQUORICE (*GLYCYRRHIZA GLABRA*) REFUSE IN MEDIA CULTURE AND ACID HUMIC ON QUALITATIVE AND QUANTITATIVE CHARACTERISTICS OF PEPPER (*CAPSICUM ANNUUM L.*)**

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The aim of this study was to evaluation the use of liquorice (*Glycyrrhiza glabra*) refuse in media culture and humic acid on qualitative and quantitative characteristics of pepper (*Capsicum annuum L.* cv California Vander). This study was conducted as a factorial experiment based on Randomized complete block design in three replications. The first factor was 6 kind of media culture (1- soil 100%, 2- refuse of liquorice 100%, 3- Soil 50%+ refuse of liquorice 50%, 4- refuse of liquorice 50% + Cocopeat 50%, 5- Soil 25%+ refuse of liquorice 25%+perlite 25%+ Cocopeat 25%, 6- refuse of liquorice 50%+ Perlite 50%) and second factor was humic acid in four concentrations(0, 5, 10 and 15 g/l). results showed that highest number of flower (23.67 per plant), number of fruit (9 per plant), total fresh weight (64.61 g), root fresh weight(31.36 g), length and diameter of fruit (98.31 and 71.71 mm) and the lowest of deformed fruit were obtained in plants treated with 5 g/l humic acid and planted in mixture media culture of Soil 25%+ refuse of liquorice 25%+perlite 25%+ Cocopeat 25%. As a conclusion, application of refuse of liquorice 25% in media culture for pepper production + humic acid 5 g/l recommended.

Keywords: *Glycyrrhiza glabra*, cocopeat, perlite and number of fruit