Title Effects of different baggings on storability and quality of banana

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Abstract

Effects of 10 different bagging treatments during bunch development on dry matter, weight loss, shelf life and fruit quality of bananas *(Musa spp.* AAA group, 'Brazilian') were studied. The dry matter percentage differed between the number of layers of bagging, with all the single-layer treatments being higher than the control (no bagging), while all the double-layer treatments lower than the control. This implies that single-layer baggings is favourable to accumulation of photosynthetical assimilates, regardless of the transparency, as the poorly transparent brown-paper and black plastic bags resulted in the highest dry matter percentages. Furthermore, different bagging layers were different in postharvest weight loss, with the control resulting in the highest weight loss, single-layer baggings the next, and double-layer bagging treatments the lowest, indicating that two-layer bags can reduce postharvest water loss through transpiration. Moreover, different bagging treatments resulted in different shelf-life span, which was 6d for black plastic bags, 5d for other 6 treatments, and 4d for the control and the rest of bagging treatments, which shows that most bagging treatment can help improve storability of banana fruits. Lastly, all the bagging treatments lowered total soluble solids and elevated levels of vitamin C compared with the control, indicating that bagging can improve banana quality to some extent.