

**Title** Response of sapota (*Achras zapota* L.) fruits under different post harvest ethrel treatment  
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#### **Abstract**

An attempt has been made to find out the suitable concentration of ethrel for better ripening and to understand the changes of biochemical characters of sapota fruits during ripening progress. Maximum TSS (22.95°Brix) and significantly highest reducing sugar (13.90 %) on 9th day were observed in the fruits treated with 1000 ppm ethrel. Highest amount of ascorbic acid (13.52 mg/100 mg) on 9th day was observed in the fruits treated with ethrel @ 250ppm. But the sapota fruits treated with ethrel @ 750 ppm possessed moderate physiological loss in weight, higher TSS, higher reducing sugar, lower acidity and higher ascorbic acid content. So, among all the ethrel concentration-used for ripening of sapota fruits 750 ppm was most suitable for better post harvest ripening quality.