Title 2,4-D, an important chemical for control of post-harvest decay in Lisbon lemon

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## **Abstract**

To determine the effect of different chemical compounds on post harvest decay in Lisbon lemon under cold (5°C) and ambient (25°C) storage an experiment was conducted in the form of factorial in C.R.D. with 3 replications. Fruits were harvested at maturity and then treated with different concentrations of calcium carbonate, sodium bicarbonate, thiabendazole, benomyl, 2,4,-D and sodium hypochlorite. They were packed in plastic bags and held in storage for 105 days. Results indicated that temperature of storage and different treatments had an effect on fruit decay. Among different treatments, 2,4-D and sodium bicarbonate showed the best effects. Cold storage had a significant effect in controlling post-harvest decay in comparison to ambient storage.