

Title Post harvest physiconutritional changes in Kagzi limes (*Citrus aurantifolia* Swingle) treated with selected oil emulsions and diphenyl

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Abstract

Influence of oil emulsions and diphenyl on post-harvest physico nutritional changes in Kagzi limes (*Citrus aurantifolia*) was studied. During twelve days of storage, physiological loss in weight (PLW) and rotting were at a minimum in fruits treated with Neem (*Azadirachta indica* A. Juss.) oil plus diphenyl; juice content was at a maximum in mustard oil + diphenyl treated fruits. With the advancement of storage period, total soluble solids were increased while ascorbic acid and acidity of fruits decreased. Mustard oil plus diphenyl supported maximum ascorbic acid (25.60 mg/100 ml juice) and minimum total soluble solids (9.03%).