Title Effect of wrapping and emulsion treatments on extending post harvest life of Red June apple (*Malus pumila* Mill)

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Abstract

A study on extending the post harvest life of Red June apple (*Malus pumila* Mill) was undertaken at Rambag, Bhaderwah (Doda, Jammu and Kashmir) in which two independent experiment experiments were conducted. In one, a fungicide Benlate (0.1%) was applied as spray on the trees before fruit harvest and in the other, the fruits after harvest were dipped in benlate (0.1%) for 40 seconds. Further polythene wrappers, oil and wax emulsion were applied on treated fruits along with the untreated ones (control) and were placed in the cold store for 45 days.

Benlate (0.1%) application with dip method was found better than spray method. Perforated polythene bags treatment was found more effective in checking fruit weight loss, sugar and TSS content. Polythene wrappers, waxol and oil emulsion treatments improved the post harvest harvests life of Red June apple. Perforated polythene bags helped in reducing the weight loss and increasing the post harvest life of cold stored Red June apple fruits. Unperforated polythene, wax emulsion and oil emulsion treatments were found were better than the control in decreasing order