

Title Effect of different chemical treatments on shelf life and post harvest quality of guava (*Psidium Guajava* L.) cv. L - 49

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Keyword shelf life; guava; chemical treatment

Abstract

An experiment was conducted to study the effect of different chemicals viz. sesame oil emulsion, Potassium permanganate, gibberellic acid as post harvest treatments on the shelf life and post harvest quality of guava cv. L – 49. Uniform and healthy fruits of guava (*Psidium guajava* L.) (Sardar) were harvested from the experimental orchard of Department of Horticulture CCS, HAU Hisar, India, at two stages of maturity viz. colour break stage (CBS) and Post colour break stage (PCBS). Chemicals were applied at both the stages of maturity the various chemicals used gibberellic acid was found to be most effective in prolonging shelf life and improving quality of fruits followed by sesame oil and KMnO₄ in both stages of maturity. Among the stages of maturity fruits harvested at Post Colour break stage (PCBS) retained comparatively high firmness and organoleptic rating during storage but PLW and decay loss were early and higher as compared to colour break stage (CBS).