

Title Effect of pre and post harvest treatments of chemicals on storability of fig (*Ficus carica* L.) Cv. Poona Fig

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Abstract

Fig fruits variety 'Poona Fig' were subjected to different pre and post harvest treatment of chemicals and fruits were stored at room temperature of 24 to 28°C. It was found that the physiological loss in weight (PLW) and rotting percentage of fruits increased with increase in storage period regardless of pre and post treatments. However, minimum PL W was observed in fruits sprayed with CaCl₂ (2%) 20 days before harvesting and post harvest dipping in 0.1 per cent carbendazim followed by 50 ppm kinetin and fruits could be stored up to 4 days whereas fruits without any chemical treatments could be stored up to 2 days. The sensory evaluation indicated superiority of pre harvest spray with CaCl₂ (2%) 20 days before harvesting and post harvest dipping in 0.1 per cent carbendazim followed by 50 ppm kinetin over other treatments.