

Title Shelf life of sapota as influenced by chemicals and storage conditions
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Abstract

Sapota (*Manilkara achras* (Mill Forsberg))fruits were treated with GA₃ (100 and 200 mg l⁻¹), NAA (100 and 200 mg l⁻¹), Bavistin (0.05 and 10.0 percent pc), Dithane M-45 (0.05 and 0.1 percent), Blitox (0.05 - 1.0 percent), CaCl₂ (0.2 and 0.4 pc), AgNO₃ (0.0025 and 0.005 pc), Kinetin (0.01 and 0.015 pc), CaNO₃ (0.5 and 1.0 pc), Hot water (52 ± 2°C) and untreated control (distilled water dip). Treated fruits were kept in plastic basket prior to storage under ambient condition and evaporative cool chamber. It was shown that Bavistin (0.1 pc)/AgNO₃ (0.005 pc) kept the fruit firm and fresh up to 30 days without much deterioration of quality. Untreated fruits (control) could not be kept more than 6 days at ambient condition and 9 days at evaporative cool chamber storage.