

**Title** Research and development on increasing efficiency of vegetables postharvest management in the Royal Project Foundation of Thailand

**Author** D. Boonyakiat, P. B. Poonlarp, C. Chuamuangphan

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### **Abstract**

A study on increasing efficiency of vegetables postharvest management in the Royal Project was conducted by surveying and gathering information on supply chain of five vegetables, namely pointed cabbage, baby Chinese cabbages (Pak-choi), bi-colored sweet corn, chayote shoot and Japanese cucumber was conducted. Postharvest losses of vegetables were determined at each stage of the supply chain starting from Chiang Mai province through Bangkok; in the field right after finish harvesting, at the development center packing house in Chiang Mai, at Chiang Mai packing house, at Bangkok packing house and at the Royal Project retail shop in Bangkok right after the produces arrived at each stage. The results showed that pointed cabbage, Chinese cabbage, sweet corn postharvest losses were 63.79, 59.14 and 3.85 percent, respectively. Postharvest losses of chayote shoot were 39.37 percent, which mainly contributed the wilting loss. The main factor of losses of Japanese cucumber was short of required standard with the total losses were 59.11 percent. After applying postharvest technologies into the handling practices and the recommended appropriate practices had been implemented, the postharvest losses of all vegetables were remarkably reduced.