

Title Studies on extension of postharvest life of pomegranate fruits 'Bhagawa'
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Citation ISHS Acta Horticulturae 890:455-459.2011.
Keywords physiological loss in weight; quality; shelf life; sugars; wax

Abstract

Freshly harvested pomegranate fruits cultivar 'Bhagawa' were subjected to postharvest treatments of wax, wax coupled with Carbendazim (0.1%). The treated fruits and along with control (untreated) were stored at room temperature (22.17 to 24.36°C and 52.00 to 82.00% RH) and in cool storage (8°C and 90-95 % RH). The results indicated that fruits treated with wax coupled with Carbendazim (0.1%) could be stored up to 65 days in cool storage as against 30 days at room temperature. The data on shelf life, physiological loss in weight (PLW) juice content, acidity, TSS, sugars and organoleptic score indicated that the cool storage is an ideal storage for maintaining proper quality and market acceptability of pomegranate when given a combination of post harvest application of wax and fungicides.