

Abstract:

The fruits of Punjab Beauty were treated with CaCl₂ (8%), GA3 (50 ppm) and Stafresh 960 (50%), and subsequently stored at 0 to 3°C for 30, 45 and 60 days. The shelf life of these fruits was studied at 0, 24 and 48 hours at room temperature. The loss in fruit weight was minimum with CaCl₂. It was 0.91, 1.32 and 1.89 per cent after 30, 45 and 60 days of storage, respectively. The minimum spoilage of fruits was also recorded under CaCl₂ treatment, whereas, the maximum was under Stafresh 960 and control treatments. The fruits were more firm with CaCl₂ treatment. However, the organoleptic rating was highest with GA3 treatment after 60 days of storage. The shriveling of fruits was minimum under CaCl₂, followed by GA3 treatments. The TSS of the fruits increased with the increase in storage days, while it was reverse in case of juice acidity under all the treatments. Overall, the CaCl₂ (8%) proved to be the most effective treatment for the cold storage of 'Punjab Beauty' pear fruits. The fruits with this treatment had 48 hours of post cold storage shelf life.