

#### Abstract:

A large quantity of fresh fruits in India is wasted after harvest due to lack of enough storage facilities. The high cost involved in developing cold storage or controlled atmosphere storage is a pressing problem in several developing countries. In view of the current energy crisis, the low cost environment friendly cool chamber, working on the principle of evaporative cooling, developed at the Indian Agricultural Research Institute, was found very effective in extending storage life of tropical fruits like mango, litchi, guava, banana, sapota and mandarin. The storage life of fruits increased by 4-16 days and the fruits stored in the cool chamber were more acceptable as they had better appearance, texture, taste and flavour than those maintained in ambient conditions.