Abstract

The experiment was conducted at the Department of Horticulture, YAU, from May to June 2003. Six treatments were given under two packaging systems: non-perforated polyethylene bag (UPB) and perforated polyethylene bag (PPB). Treatments were T_1– only washing with water; T_2 – dipping in hot water for 5 min; T_3 – blotting paper soaked with $KMnO_4$ solution; T_4 – quick dipping in 50 ppm GA_3 solution; T_5 – immersing in 2 % $CaCl_2$ solution for 10 min; and T_6 – control (non packed). Under packaging with PPB, T_4 (GA_3) significantly reduced weight loss, retained more fruit firmness compared to T_6 (Control). But it was not significantly different from the other treatments at p=0.05.The high interaction was observed between packaging systems and postharvest treatments on peel colour development. It was obvious in PPB storage that three chemical treatments namely T_3 ($KMnO_4$), T_4 (GA_3), and T_5 ($CaCl_2$) showed comparatively less in peel colour rating compared to T_6 (Control) at p=0.05. Fruits from almost all treatments under UPB showed significantly less weight loss, more fruit firmness, and slower peel colour development than did the fruits in PPB at p= 0.05. T_2 (HWD) gave the lowest severity of body rot and stem-end rot among the treatments and significantly reduced fruit decay compared to other treatments under both packaging systems at p= 0.05.