

Abstract

One of the problems encountered in onion production in Myanmar is the occurrence of storage losses due to sprouting, rotting and dehydration. To reduce these losses, special cold storage facilities are required. However, the use of chemical is an alternative way in developing countries. Therefore, a sprout inhibitor, maleic hydrazide, was used as a preharvest spray of different concentrations (500 ppm, 1000 ppm, 2000 ppm, 4000 ppm and control). During 8 months of storage at ambient condition, the onion bulbs were inspected at 2 weeks interval. At the end of the storage period, the concentrations, 2000 ppm and 4000 ppm were found to be more effective in reducing storage losses than 500 ppm, 1000 ppm and control.