

Title Postharvest treatments for shelf life extension of banana under different storage environments
Authors B.C. Deka, S. Choudhury, A. Bhattacharyya, K.H. Begum and M. Neog
Citation ISHS Acta Horticulturae 712: 841-850. 2006.
Keywords Postharvest treatments; storage environment; PLW; respiration; crown rot; shelf life

Abstract

Barjahaji (AAA group) is a commercial cultivar of banana in Assam, India and it covers more than 50 per cent of the total banana area of the state. But, due to absence/non adoption of proper post harvest management practices, the post harvest loss of banana is highest (22.00%) among all the fruits in the state (Deka et al., 2004). Moreover, appropriate post harvest management practices are not known for this cultivar. Considering these facts in view an experiment was conducted to study the effect of different post harvest treatments on storage and ripening behavior of *Barjahaji* banana under different storage environments, viz., evaporative cool storage structure (21.83-24.66°C), cold store (12.0°C) and ambient condition (26.33-30.34°C). The results of the experiments revealed that the shrink wrapped banana hands treated with stay fresh (1:2) delayed the ripening of banana irrespective of storage environments. However, the banana hands kept inside the cold room took 20 days for ripening as against 13 and 10 days in evaporative cool storage structure and ambient condition, respectively under the same treatment. Likewise, the PLW, rate of respiration, crown rot infestation was much lower in the banana under the same treatment irrespective of storage condition and the highest shelf life was also recorded in the same treatment.