

Title Effect of post-harvest coating treatments on the storage behaviour of Starking Delicious apple fruits under evaporative cool chamber

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Abstract

Freshly harvested apple fruits cv. Starking Delicious were subjected to post harvest coatings viz. Semperfresh (0.5%, 1.0%, 1.5%), Stafresh 960(100%, 50%), waxol (3%, 6%) and Rice starch (3%, 6%)+Bavistin (0.05%)+Guar Gum (2%). The treated and untreated fruits were stored at evaporative cool chamber systems for 210 days. The results indicated that fruits treated with Stafresh 960 (100%) proved to be most effective in retaining the overall quality as it caused minimum changes in most of the physical and biochemical quality characteristics. Data on physiological loss in weight (PLW), firmness, total soluble solids (TSS), respiration rate and organoleptic score indicates that the evaporative cool chamber storage system is an ideal onfarm storage facility for maintaining proper quality and market acceptability of apple.