ABSTRACT
An experiment was carried out on freshly harvested mrig bahar fruits of Nagpur mandarin during the period from 20th February 2006 to 1st April 2006 in the laboratory of Horticulture Section, College of Agriculture, Nagpur. Post harvest treatment of Nagpur mandarin fruits with NaCl 1% + sesame oil 2% was found to be effective for retention of juice content and ascorbic acid content of fruits, relatively least changes in TSS, acidity and total sugar content of fruits and also to increase the shelf life of fruits.