Effect of various post-harvest treatments on shelf life, physio-chemical characteristics and quality pomegranate fruit variety Phule arakta under different storage conditions

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Accepted: March, 2010

ABSTRACT

The present investigation entitled, “Effect of various post harvest treatment on extending shelf life of pomegranate (Punica granatum L.) fruits cv. PHULE ARAKTA with three post harvest treatment and two storage conditions was conducted in the year 2005-06 with three replication in Factorial Completely Randomised Design (F.C.R.D.). The treated fruits of pomegranate cv. PHULE ARAKTA was stored at room temperature 22.17 to 24.36°C, 52.0 to 82.0 % RH and in cool store (8°C, 90.0 to 95.0 % RH). In all post harvest treatments, the treatment cool store and room temperature showed the trends of rise and falls in TSS, decrease in acidity and juice content with increasing physiological loss in weight, irrespective of storage conditions. The present study made it clear that pomegranate fruits coated with waxol + carbendazim (0.1 %) had great significance in retaining of physico-chemical characteristics and reducing the wastage during post harvest storage. The problem of fruit growers and handlers may be solved by adopting packaging material like CFB boxes along with simple post harvest treatment of wax coating and fungicides to fruit and use of cool store. The shelf life of pomegranate fruits was extended upto 50 days in case of variety Phule Arakta when treated with waxol + carbendazim (0.1 %) in cool store. The shelf life of pomegranate fruit was extended upto 24 days in case of Phule Arakta variety at room temperature storage when treated with waxol + carbendazim (0.1 %). To conclude, it may be stated that the storage of pomegranate fruit in cool store with dipping treatment of waxol + carbendazim 0.1 % should be recommended.

Key words: Pomegranate, Post harvest treatments, Shelf life, Physiochemical characters and quality