

Research Paper :

Effect of evaporatively cooled storage on potato

ANJALI CHANDRA AND AJEET KUMAR SINGH

Accepted : January, 2010

See end of the article for
authors' affiliations

Correspondence to:

ANJALI CHANDRA

Department of Home Science,
Ram Krishan Misson
Ashrama, Divyayn Krishi
Vigyan Kendra, RANCHI
(JHARKHAND) INDIA

ABSTRACT

Potatoes contain 80% water and therefore are semi-perishable in nature. The quality of potato and its storage life is reduced by the loss of moisture, decay and physiological breakdown. These deteriorations are directly related to storage temperature, relative humidity, air circulation and gas composition. Potatoes, being a living organism, require an effective management for storage. Quality of the potatoes deteriorates gradually during storage. Bruise prevention, minimum weight loss and storage diseases prevention are the main parts which are to be looked after during storage. Many attempts have been made by researchers to investigate the suitability of various storage systems over the years for safe storage of potatoes. In this study, attempts have been made to find out an affordable and effective storage system of potatoes in rural condition. For getting it, the effectiveness of storage of potatoes in zero energy cool chamber was tested. It was found effective as compared to storage in heaps and other structures. Minimum storage losses as weight loss sprout loss and rotting have been recorded in case of its storage in zero energy cool chambers.

Key words : Potato, Storage technology, Sprouts