

EFFECT OF STORAGE TEMPERATURE ON SHELF LIFE OF AONLA FRUIT (*EMBLICA OFFICINALIS* G.)

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Abstract: The changes in aonla fruit quality were evaluated over 9 days storage at different storage temperatures (10, 25°C and room temperature) packaged in cardboard boxes. Samples were analysed at two days interval for physiological loss in weight, decay loss, acidity and specific gravity. The results showed that fruits of aonla stored at 10°C showed minimum physiological loss in weight, decay loss with the highest shelf life as compared to the other treatments whereas fruits of aonla stored at 25°C had maximum physiological loss in weight and decay loss during all periods of storage. Specific gravity and acidity content decreased during storage at all the temperatures.

Keywords: Aonla, Decay loss, Shelf-life, Temperature

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