

**RESPONSE OF VARIOUS PHYSICO-CHEMICAL TREATMENTS ON  
PHYSIOLOGICAL ATTRIBUTING CHARACTERS IN MANGO  
(*MANGIFERA INDICA* L.) CV. AMRAPALI**

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**Abstract:** An experiment was laid out in Post-Harvest Laboratory, department of horticulture, SVBPUAT, Meerut to assess the effect of various physico-chemical treatments on various physico-chemical treatments on physiological attributing characters in mango (*Mangifera indica* L.) cv. Amrapali. The experiment was conducted in CRD with fourteen treatments and three replications. Out of these, ethrel 750 ppm treated fruits showed better results followed by ethrel 500 ppm. The pedicellate fruits and ethrel+bavistin (750+1000 ppm) were also found to be significantly superior over control in respect of fruit skin colour, flavour/aroma, organoleptic taste and fruit marketability. Based on results of this study, it can be concluded that ethrel 750 ppm was found to be the most suitable treatment in improving physiological traits i.e. fruit skin colour, flavour/aroma, organoleptic taste and fruit marketability.

**Key words:** Amrapali, Fruit marketability, Fruit skin colour, Flavour/aroma, Organoleptic taste, Physical and Chemical treatments.

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