

POSTHARVEST PHYSIOLOGY OF INDIAN JUJUBE FRUIT UNDER DIFFERENT STORAGE TEMPERATURE

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Abstract: Indian ber cv. 'Gola' was harvested at color turning stage and stored at control, 15°C and 10 °C for 35 days of storage. Analytical determination was made at 7 d interval. Storage temperatures were found effective to inhibiting ethylene production and maintain lower physiological activities during storage, especially when stored at 10 °C. Weight loss, firmness, chilling incidence and ripening index were significantly reduced by lower storage temperature. Overall, this study suggested that lower temperature could increase storage period of Indian ber fruit with optimum quality parameters and lowest chilling incidence.

Keywords: Ethylene production, Indian jujube, Respiration rate, Ripening index

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