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Efficacy of different storage conditions of okra (*Abelmoschus esculentus* L. Moench)

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ABSTRACT : Tender, freshly harvested fruits of cv. ARKAANAMIKA were subjected to different combination of packaging with different storage conditions viz., T₁= cool chamber, polypropylene (100 gauge) with 0 per cent perforation, T₂= cool chamber, polypropylene (100 gauge) with 1 per cent perforation, T₃= cool chamber, no packaging (in open condition), T₄= low temperature, polypropylene (100 gauge) with 0 per cent perforation, T₅= low temperature, polypropylene (100 gauge) with 1 per cent perforation, T₆= low temperature, no packaging (in open condition), T₇= room temperature, polypropylene (100 gauge) with 0 per cent perforation, T₈= room temperature, polypropylene (100 gauge) with 1 per cent perforation, T₉= room temperature, no packaging (in open condition). The temperature during storage period at cool chamber varied from 22^oC to 28^oC, respectively and relative humidity varied from 90 per cent to 94 per cent. Low temperature condition was maintained at 8 ± 1^oC and relative humidity was around 67 per cent (outside plastic) and 80 per cent (inside plastic) during the storage period. The temperature during storage at room temperature condition varied from 28^oC to 33^oC, respectively and relative humidity varied from 60.5 to 72 per cent and 65.5 to 77 per cent. Results indicate that T₄ (low temperature + polypropylene + 0 % perforation) at a temperature of 8 ± 1^oC and relative humidity 80 per cent was the best treatment for storage of okra. It increased the shelf-life upto 12 days by considerably reducing the PLW, blackening, yellowing, retaining sensory quality, increases marketability. It also retained the ascorbic acid and chlorophyll content better during storage. Cool chamber was suitable for storing okra for 10 days with or without polypropylene.

KEY WORDS : Cool chamber, Low temperature, Okra, Polypropylene, Storage

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