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Physiological changes induced by maturity indices, post harvest treatments and storage temperature in mango cv. KESAR

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ABSTRACT : Fruit volume, physiological loss in weight of Kesar' mango gradually increased till the end of shelf-life and exhibited inversely proportional relationship with specific gravity of fruit while the maximum physiological loss in weight in immature fruits with sp.gr. less than 1.00 as compared sp.gr. more than 1.00. Whereas, maximum organoleptic evaluation reported in sp.gr. more than 1.02. Dip treatment of harvested fruits in bavistin 500 ppm for 5 min. had been found to be useful for enhancing the flavour and consumer acceptability. Beneficial effect on minimizing physiological weight loss, maximum fruit volume and firmness was in wax coating (6%) followed by bavistin 500 ppm for 5 min. Delay in PLW, maximum fruit volume and firmness with lower organoleptic score were registered at 15°C of storage temperature with 85 per cent RH.

KEY WORDS : Kesar, Maturity indices, PLW, Waxing, Fruit volume

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