



Research Paper

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Studies on effect of post harvest treatments on quality and shelf life of custard apple (*Annona squamosa* L) cv. BALANAGAR

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ABSTRACT : An attempt was made to determine the most effective post harvest treatment to extend the storage life of custard apple fruits. The results revealed that the application of the wax emulsion at 10 per cent recorded significantly minimum PLW (7.51%) as compared to other treatments. The treatment also recorded the highest acidity (0.34%), lowest TSS (20.73%), lowest rotting (16.15%) and maximum marketable fruits (71.38%) after five days of storage. The organoleptic scores for colour, flavour, texture and taste also superior in the treatment. However, application of wax emulsion 12 per cent also recorded at par values for the above parameters.

KEY WORDS : Custard apple, Wax emulsion, Organoleptic, Storage, Shelf life

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