



A Case Study

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Pre-cooling of fresh vegetables in low cost zero energy cool chamber at farmer's field

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ABSTRACT : An on -farm trial was conducted to work out the efficacy of the zero energy cool chamber in the field conditions as well as the efficacy of the locally grown vegetables in the villages, Malud and Belodi by Krishi Vigyan Kendra, Durg in the summer of 2010-11. Various vegetables like brinjal, okra, cluster bean and tomato were studied and significant findings have been recorded. The major advantage of cool chamber storage was the maintenance of fruit firmness by lowering the physiological loss in weight (PLW) and other metabolic processes. Eventually, 9 to 15 days more shelf life of brinjal, tomato, upto 90 days in potato and also increase in shelf life of other vegetables was obtained in cool chamber storage as compared to ambient condition storage. The vegetables stored in ZECC had excellent texture.

KEY WORDS : Zero energy, Cool chamber, Vegetable, Storage

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