



RESEARCH PAPER

# Studies on physico chemical composition and storage in carambola

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## SUMMARY :

The experiment was conducted during the period from April, 2008 to March, 2009 on the agricultural farm, Asond Block, Central Experimental Station, Wakawali, Dr. Balasaheb Sawant Konkan Krishi Vidyapeeth, Dapoli, dist. Ratnagiri on "Studies on physico chemical composition and storage in carambola". Thirty-five genotypes of carambola having wide range of diversity were evaluated for fruits and quality levels. The carambola fruits had 6.16 to 12.53 cm length, 3.44 to 6.52 cm breadth and 24.4 to 134 g weight. The carambola genotypes had 11.34 to 80.27 kg weight of fruit. The carambola fruits contained 81.57 to 96.18 per cent moisture, 5.50 to 10.1 °Brix T.S.S., 1.44 to 2.69 pH, 0.65 to 1.16 per cent acidity, 3.20 to 5.98 per cent reducing sugars, 3.92 to 7.37 per cent non-reducing sugar, 7.13 to 13.36 per cent total sugars and 15.6 to 32.8 mg/100g ascorbic acid. On the basis of rating of genotypes on simultaneous consideration of characters of fruit characters, the genotypes C<sub>7</sub>, C<sub>11</sub>, C<sub>10</sub>, C<sub>15</sub>, C<sub>18</sub>, C<sub>24</sub>, C<sub>30</sub> and C<sub>32</sub> were rated as most promising genotypes.

**KEY WORDS :** Carambola, Chemical composition, Physical parameters

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