

## Prevention of post harvest loss of bell by Badi preparation

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### ABSTRACT

A survey based study was carried out from the year 2015 to 2016 in the rural Ballia of Uttar Pradesh to know the post harvest loss of bell, method of prevention used in rural areas to stop the spoilage and acceptance of bell bari as a means to prevent post harvest loss of bell. A personal interview schedule developed was used. Fifty male and female respondent were interviewed. Fifty per cent spoilage was observed in case of bell and no any method to prevent the spoilage. KVK analyzed the problem critically and found the solution in the form of preservation, value addition and other transformation by way of training and demonstration. Looking production, low consumption during peak period and post harvest loss of bell KVK formulated preparation of bell bari. Acceptability of bari as a was tested by man and women. Hundred per cent showed their fully acceptance. Women education, technical training and adequate extension facilities can create a positive impact leading to a better tomorrow.

Bell is a very important fruit. It is called shreephala. Bell and its leaves are used in the worship of lord Shiva. It is used in ripe and semi ripe stage and well known for its medicinal and nutritive value. It is very use full in intestinal diseases.

Bell contains protein, fibre, carbohydrate, calcium, phosphorus, potassium and vitamin A and C.

The percentage of vitamin C, calcium, phosphorus, potassium in bell is more than apple, mango, guava and banana. Produce of all the bell farmers reaches at a time in the market plundering the quantity, which is much more than the per day consumption of the area. Due to imbalance in demand and supply market rate suddenly fall down and farmers hardly get their expected value. Most of time they suffer loss. Looking the post harvest loss of bell KVK formulated the bell bari. Badi formation is very much common in rural area in India from ancient time. It is round or flat in shape. It is prepared by sundrying in

village. Women feel great pleasure in badi preparation because it is time passing, economic and post harvest loss of agriculture product is prevented.

A survey based study was carried out from the year 2015 to 2016 in the rural Ballia of Uttar Pradesh to know the post harvest loss of bell, method of prevention used in rural areas to stop the spoilage and acceptance of bell bari as a means to prevent post harvest loss of bell.

A personal interview schedule developed was used for data collection. Fifty men and women respondent were interviewed. The collected data was processed, tabulated and presented in the form of table.

The present study focused the post harvest loss of bell, method of prevention used in rural areas to stop the spoilage, and acceptance of bell bari as a means to prevent post harvest loss of bell. Losses of horticultural produce area major problem in the post harvest chain. Jump up (1998). There are different items which can be

**Table 1 : Items which can be used to stop the post harvest loss of bell (n=50 women and men)**

Sr. No.	Items	Percentage of people using this
1.	Murabba	2
2.	Squash	2
3.	Candy	0
4.	Toffee	0
5.	Churn	0

**Table 2 : Acceptance of bell bari (n=50 women and men)**

Sr. No.	Character	Accepted (%)	Non accepted(%)
1.	Colour	50	50
2.	Flavour	100	-
3.	Texture	100	-
4.	Used as medicinal purpose	100	-
5.	Used for preparation of squash	100	-

used to stop the post harvest loss of bell. Bell can be preserved in the form of murabba, squash, candy, toffee and churn. Most of the farmers are not aware about the preparation of these products because it is time taking and requires lot of technical knowledge. It is limited to factory only. Table 1 shows these items and percentage of people using this. It can be observed from the table that bell murabba and squash are prepared by two per cent people. It is also clear from this table that there is no any item which is popularized among farmers. Farmers wanted a simple technique for the preservation of bell.

KVK analyzed the problem critically and found the solution in the form of preservation, value addition and other transformation by way of training and demonstration. Looking production and low consumption of bell during peak period and post harvest loss KVK formulated preparation of bell bari. For the preparation of bari healthy and fully ripe fruits are smashed and flash is taken out from which seeds and unbreakable fibres are screened out. Flash is homogeneously mixed in form of paste. This can be done with hand or by mixer.

The paste is cut into ten to twelve gram piece for bari and dried in sunlight. After drying it is packed in

polythene bags or kept in glass container and used in off season. It is clear from the Table 2 that bell bari was accepted by hundred per cent women but its colour by fifty per cent due to its darkness. It is well known that in sun drying colour of becomes dark. A illiterate person can handle this technology. It can be used from cottage industry to a big industry. This is in line of agreement with that reported by Kumar (2014).

### Conclusion :

The study showed that bell bari can become a means to prevent the post harvest loss of bell. A illiterate person can handle this technology. It can be used from cottage industry to a big industry. Women education, technical training, adequate extension facilities for men and women can create a positive impact leading to a better tomorrow.

### REFERENCES

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