

**CONTROLLING THE RIPENING OF SOURSOP
DURING POST HARVEST STORAGE**

RESEARCH STUDY

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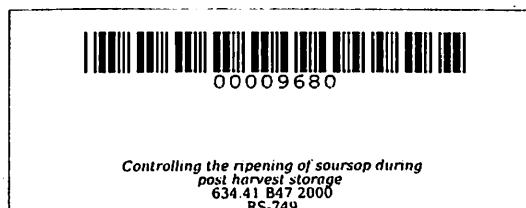
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CONTROLLING THE RIPENING OF SOURSOP DURING POSTHARVEST STORAGE

**A Research Study Presented to the
Secondary Education, Laboratory School
Cavite State University
Indang, Cavite**

**In partial fulfillment of the requirements
for graduation**

**Ryan H. Biceda
Mark Jason O. Ravelo**



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ABSTRACT

BICEDA, RYAN H. and RAVELO, MARK JASON O., School of Education, Laboratory School, Cavite State University, Indang, Cavite, March 2000. CONTROLLING THE RIPENING OF SOURSOP DURING POSTHARVEST STORAGE.

Adviser: Prof. Josefino A. Viado and Dr. Arnulfo Pascual.

The study was conducted to determine the possibility of controlling the ripening of soursop during postharvest storage and know the effect of chemicals to soursop fruit and to determine which chemical has the capacity in controlling the post harvest disease.

Twenty freshly picked soursop fruits were grouped into four treatments. T0 (control), T1 (100 ppm of hypochlorous acid), T2 (100 ppm of sulfamic acid) and T3 (100 ppm of sodium-o-phenylphenate). Each fruit was stored and observed for five days after the chemicals had been applied to soursop fruits.

Result showed that 100 ppm of hypochlorous acid can control the ripening of soursop without hazardous effect to its taste and appearance.

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CHAPTER I

INTRODUCTION

Guyabano or soursop (Annona muricata, Linn) belong to the family Annonaceae and one among the few of its genus which is cultivated for fruits.

It consists of several types, two of which are grown in the county, the sour type (also called "common") and the sweet is usually eaten raw as desert while the former can be processed into various products like jam, puree, juice and concentrate. (Morton 1967 and Coronel 1986). (Among its botanical relation, it is only that lends itself well to preservation and processing which make it a commodity of economic value).

Matured fruits are highly susceptible to invasion by (specific) pathogenic microorganism because they are high in moisture and nutrient and are no longer protected by the intrinsic factors, which conferred resistance during their development on the plant. Many fruits become more easily affected as they are approach full maturity. Much more