

633.78

M-82

1988

THE EFFECTS OF POST HARVEST PRACTICES
ON THE RIPENESS AND QUALITY OF
CHICO

THESIS

APPLIED RESEARCH IV
(AGRI-SCIENCE CURRICULUM)

GERRY H. MOJICA

Don Severino Agricultural College
Indang, Cavite

March 1988

✓
THE EFFECTS OF POST HARVEST
PRACTICES ON THE RIPENESS
AND QUALITY OF
CHICO

GERRY H. MOJICA

Submitted to the Faculty of the Agricultural
Science Department of the Don Severino
Agricultural College, Indang, Cavite
in Partial Fullfillments for the
Requirements in



00000274

*The Effects of post harvest practices on
the ripenes and quality of chico*
633 78 M72 1988
R.36

APPLIED RESEARCH IV

(Agri-Science Curriculum)

LIBRARY
SCHOOL
AGRICULTURAL
COLLEGE
INDANG
CAVITE

March 1988

ABSTRACT

MOJICA, GERRY H. (Applied Research IV, Agriculture Curriculum, Don Severino Agricultural College, Indang, Cavite, March 1988)

TITLE: THE EFFECTS OF POST HARVEST PRACTICES ON THE RIPENESS AND QUALITY OF CHICO

Adviser: Mr. Alejandro C. Mojica

A study "The Effects of Post Harvest Practices on the Ripeness and Quality of Chico" was conducted at the Don Severino Agricultural College, Indang, Cavite from November 23 to December 1, 1987 with a period of nine days to determine the effect of post harvest practices on the ripeness and quality of chico and to determine which practice has the better effect on the ripeness and quality of the fruits.

Chicos were gathered and stored using different post harvest practices such as: chico without stalk and exposed to sunlight (T_1), chico without stalk and unexposed to sunlight (T_2), chico with stalk and exposed to sunlight (T_3), chico with stalk and unexposed to sunlight (T_4), and control (T_5).

Based on the results obtained in this study, T_5 (Control) was found to be the most effective practice in storing chico fruits. The fruits stored in this practice has the lowest loss in weight, and have the highest sugar contents as compared to other treatments. At the same time, it registered the longest number of days

before attaining full ripeness.

TABLE OF CONTENTS

	Page
BIOGRAPHICAL DATA	iii
ACKNOWLEDGEMENT	v
ABSTRACT	vii
LIST OF TABLES	x
LIST OF APPENDIX TABLES	xi
LIST OF FIGURES	xii
INTRODUCTION	1
Importance of the Study	1
Statement of the Problem	1
Objectives of the Study	2
Time and Place of the Study	2
REVIEW OF RELATED LITERATURE	2
Storage	3
Ripeness	4
MATERIALS AND METHODS	5
Materials	5
Methods	5
Preparation of materials	5
Experimental Lay Out	5
Harvesting	5
Cleaning of the Fruits	6
Exposure to Sunlight	6
Storage	6
Gathering of Data	6
DISCUSSION OF RESULTS	8
Loss in Weight	8

	Page
Sugar Contents	10
Number of days From Storing to Full	
Full Ripening	12
SUMMARY, CONCLUSION AND RECOMMENDATION	14
Summary	14
Conclusion	15
Recommendation	15
LITERATURE CITED	17
APPENDICES	18
Appendix Tables	19
Figures	23

LIST OF APPENDIX TABLES

Appendix Table	Page
1. Analysis of Variance (Weight loss of Chico)	20
2. Analysis of Variance (Sugar Contents of Chico).	21
3. Analysis of Variance (Number of days from Storing to Full Ripening).	22

LIST OF FIGURES

Figures	Page
1. Weight Loss of Chico (in grams) during storage as affected by different post harvest practices . . .	24
2. Average Sugar Contents (%) of chico using different post harvest practices	25
3. Average Number of Days From Storing to Full Ripeness of Chico Using different post harvest practices	26
4. Experimental Lay out	27
5. General View of the Experiment	28
6. Fruit Samples from Different Treatments	29

better price, thus this study was conducted.

Objectives of the Study

Specifically, the study was conducted with the following objectives:

1. To determine the effect of post harvest practices on the ripeness and quality of chico.

2. To determine which post harvest practice has the best effect on the ripeness and quality of chico fruits.

Time and Place of the Study

The study was conducted at DSAC, Indang, Cavite from November 23 to December 1, 1987 with a period of nine days.

THE EFFECTS OF POST HARVEST
PRACTICES ON THE RIPENESS
AND QUALITY OF
CHICO^{1/}

by

GERRY H. MOJICA

^{1/}Thesis presented to the Faculty of the Agri-Science Department of the Don Severino Agricultural College, Indang, Cavite in partial fulfillment for the requirements in Applied Research IV (Agri-Science Curriculum). Contribution No. A.R./C.S. 88-___ under the supervision of Mr. Alejandro C. Mojica, adviser.

INTRODUCTION

Importance of the Study

Raising chico is a good business. Some aspects should be taken into consideration for a better output. One aspect is the method of storing and delaying the ripeness as well as preserving the quality of the fruit.

In this regard, this study will reveal the proper post harvest practices to be employed for a better sale and profit, thus a better business prospect for chico growers.

Statement of the Problem

The fruit of chico has good economic value because of its good price, but the problem lies on how to delay its ripeness and preserve its quality. In so doing, it could reach distant markets for a