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PRE-AND POST-RIPENING CONDITIONS OF
SELECTED FRUITS AS AFFECTED BY
DIFFERENT STORAGE MATERIALS

THESIS

APPLIED RESEARCH IV
(Agri-Science Curriculum)

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DON SEVERINO AGRICULTURAL COLLEGE
Indang, Cavite

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SELECTED FRUITS AS AFFECTED BY
DIFFERENT STORAGE MATERIALS

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ABSTRACT

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1988. PRE- AND POST-RIPENING CONDITIONS OF SELECTED FRUITS
AS AFFECTED BY DIFFERENT STORAGE MATERIALS.

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The study was conducted to find out the effect of different storage materials such as avocado leaves, banana leaves, star apple leaves and moist sawdust on the pre- and post-ripening conditions of Atis, Guayabano and Banana.

The number of hours from storing to ripening and the number of hours from ripening to deterioration were influenced by the treatments used from which the fruits were stored. Color index development was also influenced by the treatments used as shown by fast and delayed change in the color of fruits. However, the weight loss of fruits and the sugar content of fruits at the time of ripening were not greatly influenced by the storage materials.

Avocado leaves and banana leaves were observed to ripen fruits earlier than star apple leaves, moist sawdust and the control treatment. Moist sawdust appeared to delay fruit ripening. On the other hand, moist sawdust and banana leaves were found out to induce early deterioration after ripening while the control treatments were observed to delay fruit deterioration.

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by

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INTRODUCTION

Importance of the Study

Storage plays an important role and is a critical factor in the post-harvest technology of agricultural products. It is accompanied by different operations, which involve handling, transportation, processing, packaging, distribution and complex marketing system, preventing losses and giving a high acceptability and nutritional value on the living products.

Proper storage prolongs and limits fruit usefulness and improves their quality. It also checks market glut, provides wide selection of fruits and vegetables throughout the year, helps in orderly marketing, increases