

EFFECT OF POSTHARVEST TREATMENTS ON SHELF LIFE EXTENSION OF GUAVA

K. N. Islam¹, M. Robbani², M. Ali³, S. K. Bose⁴ and M. M. Islam⁵

ABSTRACT

The experiment was conducted to develop an appropriate storage method and shelf life of two guava varieties, namely Swarupkathi and Kazi Piara under different postharvest treatments. Six postharvest treatments viz., control, hot water, neem extract, brown wrapping paper, perforated white polythene bag and non-perforated white polythene bag were assigned to the guava fruits. The two factors experiment was laid out in a completely randomized design with three replications. Among the physico-chemical parameters such as reducing and non-reducing sugar contents increased significantly, whereas titratable acidity and vitamin C contents decreased during storage in all treated and untreated fruits. Between two varieties, the shelf life of Kazi Piara (9.89 days) was higher than that of Swarupkathi (7.94 days). The postharvest treatments showed highly significant variation in the shelf life of guava. The shelf life extended up to 13.00 days by using non-perforated white polythene bag. The fruits stored in non-perforated white polythene bag having longer shelf life resulted slow change in its chemical components. The shelf life of variety Kazi Piara could be extended up to 13.00 days by using non-perforated white polythene bag.

Keywords: guava, treatments, shelf life.