

Effect of evaporative cooling on storage of vegetables

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■ **ABSTRACT** : The cooling efficiency of the evaporative cooling chamber was found to be 65.41%, 56.14% and 89.94% for month of September, October and November, respectively. The average yellowness index before and after storage of okra was 33.97 and 44.95, respectively and for snake gourd before and after storage was 40.46 and 32.17, respectively. The hardness of okra before storage was 1060g and after storage was 811.6g. The hardness for snake gourd before storage and after storage was 1626.6g and 838.3g respectively. Shelf life was increased by four days and six days of okra and snake gourd, respectively in evaporative cooling chamber as compared to ambient environment.

■ **KEY WORDS** : Evaporative cooling structure, Cooling efficiency, Shelf life, Yellowness index

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