



Article history :

Received : 07.10.2015

Revised : 16.05.2016

Accepted : 23.05.2016

Effect of maturity indices, post-harvest treatments and storage temperature on shelf-life of mango cv. KESAR

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ABSTRACT : Shelf-life of fruit was significantly enhanced with minimum ripening percentage, higher number of healthy fruit percentage in Kesar mango having sp. gr. < 1.00 (M₃) followed by sp. gr. 1.00-1.02 (M₂). Wax coating 6 per cent (R³) was effective to increasing the shelf-life of fruit, ripening days, healthy fruit per cent and minimum ripening per cent. Soft-rot diseases incidence was does not found in hot water (R₁) and bavistin (R₂) treatments. A comparative study on the effect of low temperature storage of fresh harvested mango stored at 15°C (T₁) and 20°C (T₂) was made with respect to physiological changes. Not only delay the ripening percentage with ripening day, but also increase the healthy fruit per cent in lower temperature at 15°C of storage temperature with 85 per cent RH up to 42nd days of shelf-life.

KEY WORDS : Mango, Kesar, Maturity indices, Shelf-life, Waxing

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HOW TO CITE THIS ARTICLE : Mane, Shailendra R., Jadhav, Y.T. and Barkade, D.P. (2016). Effect of maturity indices, post-harvest treatments and storage temperature on shelf-life of mango cv. KESAR. *Asian J. Hort.*, 11(1) : 202-207, DOI : 10.15740/HAS/TAJH/11.1/202-207.