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Author for correspondence : KUSHAL SINGH Department of Floriculture and Landscaping, Punjab Agricultural University, LUDHIANA (PUNJAB) INDIA Email : kushal_flori@rediffmail.com Optimizing harvesting stage of gladiolus spikes for wet refrigerated storage

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ABSTRACT : Spikes of gladiolus cv. White Prosperity were harvested at four stages of floret development viz, S_1 - tight bud stage (when 1-2 basal florets showed color); S_2 -when 5-7 florets showed color; S_3 -when basal floret was half open; and S_4 - when one basal floret was fully open. The spikes were subjected to wet refrigerated storage at $4\pm0.5^{\circ}$ C for 3, 6, 9, 12, 15 and 18 days. Increase in storage duration hastened opening of the basal floret, increased vase life and per cent opening. The spikes harvested at S_2 , S_3 and S_4 exhibited the minimum vase life and floret opening. The spikes harvested at S_2 , S_3 and S_4 exhibited long post-storage vase life and opening of florets and were hence, found suitable for storage. In case of S_2 spikes, the florets did not exhibit complete opening till 9 days of storage. The spikes harvested at S_3 and S_4 , however, exhibited an early opening of the basal floret *i.e.* after 3 to 6 days of storage and hence, could only be used for local marketing because open florets on the spike are highly prone to damage during transport. The spikes harvested at S1 exhibited maximum starch content. These spikes also showed low levels of total as well as reducing sugar content in the tepols which exhibited increase in the spikes harvested at S_2 , S_3 and S_4 .

KEY WORDS : Gladiolus, Storage, Stages of harvest

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