Aonla or Indian gooseberry (*Emblica officinalis* Gaertn), a versatile tree is adaptable in diverse soil and climatic conditions. The fruits have high nutritive and therapeutic values. It is used in more than fifty products and ayurvedic formulations among which, aonla pulp, juice, squash, RTS beverage, jam, candy, powder, etc. are more popular. Storage of fresh fruits as well as its products is essential to capture the emerging consumer market. In appropriate packaging and handling damage the fruits and facilitate development of many post-harvest disorders or diseases. The present information on post-harvest storage and packaging is not sufficient to extend the shelf life of aonla. Therefore, there is an urgent need to develop technologies for packing of fresh fruits to minimize the losses. Aonla fruits develop darkening if their cut surfaces exposed to air. Citric acid or ascorbic acid can be used to prevent darkening and flavor loss of aonla fruits. It not only preserves natural colour and flavour of fruits, but adds nutritive value as well. Quick freezing is one of the easiest and least time-consuming ways for storage of fresh fruits. Extreme cold in freezing retards growth of microorganisms and slows down changes that affect quality or cause spoilage in fresh fruits. Little information is available on the use of packaging for freezing of fruits. Therefore, an investigation was taken to study anti-darkening treatments and packaging materials on frozen fruits of aonla cv. Gujarat Aonla-1.

**RESEARCH METHODS**

The present investigation was carried out at Department of Horticulture, B.A. College of Agriculture, Anand Agricultural...