

Effect of different levels of bavistin, waxol and their interaction on shelf life and quality on guava fruit (*Psidium guajava*) cv. Apple colour at room temperature

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ABSTRACT : Guava cv. (Apple colour) is a Commercial fruit crop for the Indian grower. It is very economical fruit for Fruit industry and many home bases products prepared by farmers. It is also used in table purpose, but we know its self life is poor. Due to its waste causes many economic problems. The aim of this study is to improve the self life of the fruit by different chemicals composition, Waxol Percentages and packaging materials. There were ten post harvest treatments and one storage condition i.e (Room temperature). Name of chemical used– Bavistin (0%), (0.1%) and (2%) and Wax (0%), (6%) and (8%). Their effects were accessed by complete randomized design with three replications. The treated fruit of Guava were stored at room temperature. There was decrease in vitamin C (mg) and acidity during storage period of guava fruit under room temperature. There was increase in TSS and juice pH. Physiological loss in weight of fruit increased in storage period irrespective of post harvest treatment and room temperature. All the treatments were found better in respect of TSS and ascorbic acid content over Control. On the basis of results obtained, the treatment combination T₄ (Waxol (6%) + Bavistin (0.2%)) proved to be the best in terms of fruit quality and better shelf life at room temperature.

Key Words: Guava, waxol, polythene bags, carbendazim and LDPE.