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Postharvest Management in Agriculture

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SAARC Agricultural Information Centre (SAIC)
BARC Complex, Farmgate, Dhaka 1215, Bangladesh

Published : 1995

Cover design : Mafruha Begum

Price : US\$ 5.00 for SAARC countries
US\$ 8.00 for other countries

Chandel, A S and Kamal, R M

Postharvest Management in Agriculture: SAARC bibliographical database.

Dhaka: SAARC Agricultural Information Centre, 1995.

ii, 231, xxxv p.

1. Postharvest technology, bibliography. 2. SAARC Agricultural Information Centre. i. Jt. Author.
ii. Title.

Published by : Director, SAARC Agricultural Information Centre (SAIC)

Printed at : Panir Printers, 9 Nilkhet, Dhaka 1205

CONTENTS

<i>Preface</i>	i
<i>Introduction</i>	ii
POSTHARVEST EQUIPMENTS	1
PACKING MATERIALS	14
AGRICULTURAL PRODUCE	25
CEREAL GRAINS	27
WHEAT	31
SORGHUM	35
MAIZE	36
BARLEY	38
MILLETS	38
RICE	39
SOYBEANS	60
VIGNA	62
LENTILS	66
STARCH CROPS	66
CASSAVAS	68
TOBACCO	70
COFFEE AND TEA	71
GARLICS	72
GINGERS	73
TURMERIC	75
SPICES	76
OILS	77
FRUITS	78
APPLES	83
PEARS	89
APRICOTS	90
PEACHES	91
PLUMS	92
PRUNUS DOMESTICA	94
CHERRIES	94
LITCHI CHINENSIS	94
CITRUS	95
ORANGES	97
KINNOWS	98
LEMONS	101

GUAVAS	102
SAPOTA	105
MANGOES	107
NUTS	115
COCONUTS	116
DATES	117
POMEGRANATES	118
PAPAYAS	118
JACKFRUITS	119
AEGLE MARMELOS	120
AMLA	121
BERRIES	121
BANANAS	122
PINEAPPLES	126
ZIZIPHUS MAURITIANA	126
GRAPES	128
VEGETABLES	133
CARROTS	136
POTATOES	138
ONIONS	144
CAULIFLOWERS	151
TOMATOES	151
BRINJALS	156
PEAS	157
GROUNDNUTS	159
MUSHROOMS	162
OTHER VEGETABLES	163
FLORICULTURE	164
DAIRY SCIENCE	166
FOOD TECHNOLOGY	191
JUICES	205
WINE AND BEVERAGES	211
SEED TECHNOLOGY	213

Term Index

i

Author Index

xvi

fruit infected by *B. theobromae*.

948 VED RAM; DHARAM VIR. 1986. Efficacy of fungicides XXXVI. Relative evaluation of various post-harvest chemical treatments against spoilage of banana fruits caused by *Curvularia lunata*. *Indian Phytopathology*, 39: 4, 594-595; 6 ref.

A new post-harvest disease of banana in Delhi markets is caused by *C. lunata* [*Cochliobolus lunatus*]. Propionic acid, salicylic acid and sodium metabisulphite kept inoculated fruits free from infection for up to 8 d but systemic fungicides had only very limited effects.

949 VIR, D; SHARMA, RK. 1985. Efficacy of fungicides XXVI. Evaluation of triforine against post-harvest spoilage of banana fruits. *International Journal of Tropical Plant Diseases*, 3: 1, 89-90; 10 ref.

Dipping the fruit in triforine (2500 p.p.m.) for 5 min gave good protection against rot and deterioration caused by *Colletotrichum musae* and enhanced the shelf life.

PINEAPPLES

Postharvest handling

950 AHMED, F; BORA, PC. 1989. Changes in quality of Kew pineapple fruit at different times. *Journal of Food Science and Technology Mysore*, 26: 1, 51-52; 6 ref.

Fruits harvested during different months of the year showed variation in the time taken to attain maturity, % juice content, TSS and acidity of the juice. Fruits harvested from July to Nov. matured early and were very juicy and sweet, while those harvested from Dec. to Feb. were sour, and those harvested from Jan. to May were late maturing and less juicy.

951 DAMAYANTI, M; SHARMA, GJ; KUNDU, SC. 1990. Effect of gamma radiation on pineapple fruit rotting fungus, *Ceratocystis paradoxa*, at different temperatures. *Microbios Letters*, 45: 179-180, 145-150; 14 ref.

Gamma-rays reduce radial growth and conidial germination and decrease germ tube length of *C. paradoxa* in vitro. Irradiation also decreases the percentage of spore germination. The inactivation is directly correlated with the radiation doses applied. The synergistic effect of radiation and temp. was more pronounced at lower temp. ($12 \pm 1^\circ\text{C}$) than at higher temp. ($25 \pm 1^\circ$). At 8° , the non-irradiated and irradiated cultures were

unable to grow even after prolonged incubation (12 d).

952 HEENKENDA, HMS; BANDARANAYAKE, M. 1990. Effect of postharvest wax treatment on weight loss and shelf-life of five tropical fruits. *Tropical Agriculturist (Sri Lanka)*, 146 p. 37-44.

953 NANAYAKKARA, KPGA. 1990. A preliminary survey on pineapple cultivation and export from Sri Lanka. *Krusha (Sri Lanka)*, 12: 2,3,4, 35-41.

ZIZIPHUS MAURITIANA (BER)

Storage

954 BANIK, D; HORE, JK; SEN, SK. 1988. Studies on storage life of ber (*Ziziphus mauritiana* Lamk). *Haryana Journal of Horticultural Sciences*, 17: 1-2, 49-55; 7 ref.

An experiment was conducted to assess the efficacy of wax emulsion coating, some growth regulators and low temperature storage in prolonging the storage life of ber. Fruits kept at $10-12^\circ\text{C}$ and 85-90% RH, and fruits coated with paraffin wax and kept at $10-12^\circ$ stored well for up to 18 days with minimum spoilage and physiological weight loss when 100% spoilage occurred in untreated fruits (held at $28-32^\circ$ and 70-75% RH) on the 9th day of storage. Fruits coated with paraffin wax emulsion (2%) and fruits treated with NAA at 100 p.p.m. or ascorbic acid at 100 p.p.m. could be retained for up to 12 days at room temperature ($28-30^\circ$) with minimum spoilage. Contents of TSS, total sugar, and reducing sugar increased as the period of storage increased. Titratable acidity and ascorbic acid content decreased with increasing length of storage.

955 GUPTA, OP; SIDDIQUI, S; GUPTA, AK. 1989. Effect of preharvest sprays of various chemicals on the storage of ber fruit (*Ziziphus mauritiana* Lamk.). *Research and Development Reporter*, 6: 1, 35-40; 17 ref.

Preharvest spraying with captafol or thiabendazole (TBZ), each at 500 p.p.m. or with 1% calcium nitrate solution improved the shelf life of [*Ziziphus mauritiana*] cv. Kaithli fruits. On the 12th day of storage, the highest reduction in weight loss was observed with captafol; decay loss was reduced most by TBZ. The treated fruits retained high ascorbic acid with low acid contents during storage.

956 GUPTA, OP; NEENA MEHTA. 1988. Effect of pre-harvest applications on the shelf life of ber