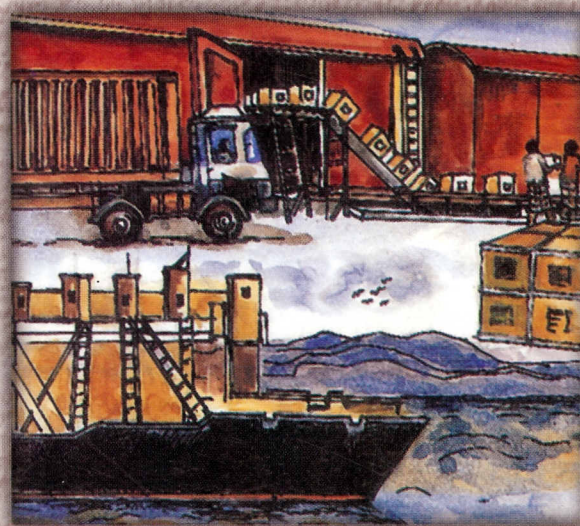
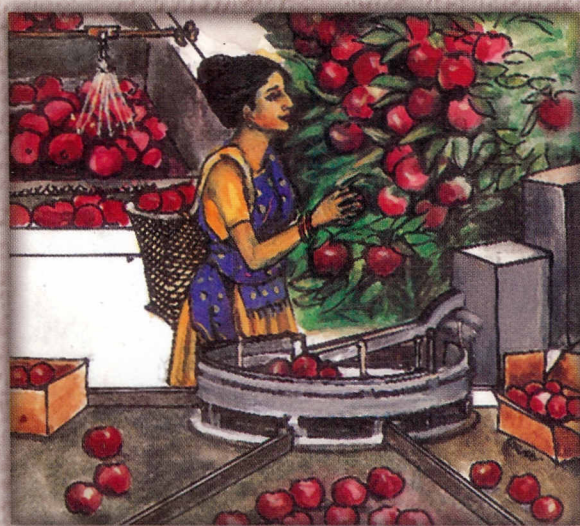




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Postharvest Management in Agriculture

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Postharvest Management in Agriculture **SAARC Bibliographical Database**

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and those dipped in 0.5% solution. The SO₂ not only preserved the fresh flavour of the fruit but prevented a burnt sugar off-flavour developing and the loss of colour. The maximum sugar content of 34.4% was

retained during 4 months of storage by dates that had been dipped in the 1.5% solution.

885 SAJJAN KUMAR. 1989. **Studies on the processing of date palm fruits (*Phoenix dactylifera* L.)** (M.Sc: thesis), Haryana Agricultural University, Hisar.

Two products, viz. *chuhara* (dry date) and date candy were prepared to standardize their processing technology. Various processing treatments were applied before the preparation of final products. The effect of each treatment was studied on the processing nutritional and keeping quality aspects in cvs. Khadrawy and Zaglool at doka stage of maturity. *Chuhara* from fruits of cv. Khadrawy can best be prepared by water blanching, followed by osmosis in sugar syrup. Good quality *chuhara* can also be prepared from cv. Zaglool with water blanching+osmosis but organoleptically cv. Khadrawy ranked first. The candy prepared by steam blanching with slow method of processing from cv. Zaglool, followed by Khadrawy were rated better. The per cent recovery of *chuhara* was maximum in water blanching+osmosis in cv. Zaglool, followed by cv. Khadrawy. In candy, the per cent recovery was higher in steam blanching with quick method of processing. Both the products stored for 60 days at room temperature remained in good condition without any appreciable loss in quality.

886 SHARMA, RK; SINGH, IS. 1987. **Effect of post-harvest application of 2-chloroethyl phosphonic acid on ripening and quality of Hayani and Khadrawi dates.** *Progressive Horticulture*, 19: 1-2, 128-131; 12 ref.

Fruits of both cultivars, dipped for 5 minutes in ethephon solution at 0, 250, 500, 750 or 1000 p.p.m., were held in perforated polyethylene bags at room temperature and sampled after 5 days. The highest ethephon rate best enhanced ripening and fruit quality. Hayani was more responsive to treatment than Khadrawi.

POMEGRANATES

887 CHANDEL, SS; GUPTA, D; KHOSLA, PK. 1989. **Solar drying of *Punica granatum* Linn. seeds.** *Renewable energy for rural development. Proceedings of the national solar energy convention.* (Hyderabad, India: 1988: 1-3 December)/edited by VVN Kishore; NK

Bansal. New Delhi: Tata McGraw-Hill, p. 415-419; 4 ref.

The seeds of *Punica granatum* (wild pomegranate) commonly known as 'Anardana' were dried in a solar cabinet drier. It was found that solar drying of seeds with initial m.c. of 72% to a desirable m.c. of 5.2% is achieved in a much shorter period than by open sun drying which takes about 6 d. The drying rates of the solar drying and open drying methods were compared to emphasize the efficacy of solar drying. Drying curves for both methods are given.

888 CHAUHAN, SK; LAL, BB; SHARMA, R. 1994. **Development of instant dehydrated wild pomegranate chutney.** *Journal of Food Science and Technology - Mysore*, 31: 1, 58-59.

The methods for preparing instant wild pomegranate chutney were evaluated and the products were analyzed for physico-chemical and nutritional characteristics. The product (T3, combination) had good amounts of vitamin C, sugar, ash and fibre. It reconstituted well in cold water and possessed all characteristics of fresh chutney. The product had a shelf-life of more than 6 months.

889 SONAWANE, CS; UTIKAR, PG; SHINDE, PA. 1986. **Post-harvest fungal flora of pomegranate.** *Journal of Maharashtra Agricultural Universities*, 11: 1, 107-108; 11 ref.

A survey of the fruit in local markets yielded isolates of 11 fungal spp. including *Aspergillus niger*, *Penicillium frequentans*, *Rhizopus* sp., *Alternaria alternata*, *Aspergillus flavus*, *A. fumigatus*, *Glomerella cingulata*, *Phoma* sp., *P. punicae* and *Phomopsis* sp.

PAPAYAS

890 GANESHAN, S. 1986. **Cryogenic preservation of papaya pollen.** *Scientia Horticulturae*, 28: 1/2, 65-70; 29 ref.

Pollen of *Carica papaya* cv. Washington and *C. cauliflora* cryopreserved in liquid nitrogen for 485 days retained viability as high as that of fresh pollen when germinated in vitro. Pollen stored for 300 days could effect normal fertilization, producing fruit and seed set on a par with controls, indicating no loss of fertility. Pollen samples exhibited high tolerance to direct freezing at ultra low temperatures, uncontrolled thawing to ambient temperature and refreezing to cryogenic temperatures. This method of preservation is recommended to papaya breeders and gene banks involved in conserving genetic resources of *Carica* species.