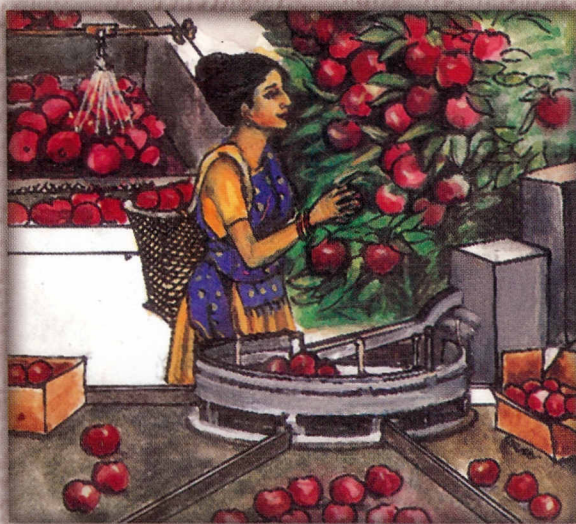




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Postharvest Management in Agriculture

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Postharvest Management in Agriculture **SAARC Bibliographical Database**

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sium on Temperate Fruits. Dr. Yashwant Singh Parmar University, Department of Horticulture and Forestry, Solan. p. 345-347.

PRUNUS DOMESTICA (Alubukhara)

702 KRISHNAIAH, J; SATYAPRASAD, C; GIRIDHAR SINGH, T; THIRUPATHAIAH, V; DAVE, BHALCHANDRA. 1985. Decco food grade fruit coatings for control of post harvest decay of alu-bukhara fruits. *Indian Journal of Mycology and Plant Pathology*, 15: 3, 274-278; 6 ref.

Post harvest applications of these coatings containing the fungicide orthophenylphenol as the active ingredient controlled rots in these *Prunus domestica* [plum] fruits caused by *Aspergillus niger*, *Geotrichum candidum*, *Monilinia fructicola*, *Rhizopus stolonifer*, *Trichoderma* and *Penicillium digitatum*.

703 KRISHNAIAH, J; THIRUPATHAIAH, V. 1990. Effect of environment on post-harvest fruit rot of alubukhara caused by fungi. *Acta Botanica Indica*, 18: 1, 95-96.

Infection of stored plums by *Aspergillus niger*, *Monilinia fructicola* and *Trichoderma viride* was most severe at high temp. (32°C) and RH (90-100%).

CHERRIES

704 BADYAL, KUSUM; SUMBALI, GEETA. 1990. *Aspergillus* rot of cherry fruit. *Indian Journal of Mycology and Plant Pathology*, 20: 3, 280.

A. fumigatus, *A. versicolor*, *A. terreus*, *A. niger* and *A. flavus* were isolated from dark brown, flat spots on the surface of cherries in local fruit markets in Jammu. Pathogenicity was confirmed experimentally.

705 DAIVASIKAMANI, S; KANNAN, N. 1986. Studies on post-harvest mycoflora of coffee cherry of *Robusta*. *Jrl. of Coffee Res.*, 16: 3-4, 102-106.

Incidence of *A. niger*, *A. ochraceus*, *Cladosporium* sp., *Mucor* sp., *Pencillium*, *Trichoderma* sp., a pink yeast and actinomycetes following incubation for 2-9 d is tabulated. These are associated with drying cherries are involved in coffee quality deterioration.

LITCHI CHINENSIS

Cracking

706 KANWAR, JS; NIJJAR, GS. 1984. Comparative

evaluation of fruit-growth in relation to cracking of fruits in some litchi cultivars. *Punjab Horticultural Journal*, 24: 1/4, 79-82.

Fruit growth pattern in the cultivars Dehra Dun (highly susceptible to cracking), Calcuttia (moderately) and Hong Kong (resistant) was examined over 2 years. Diametrical fruit growth had a greater effect on cracking than longitudinal growth. A higher fruit diametrical growth rate from mid-May to early June, when the temperature was high and RH low, made Dehra Dun more susceptible to cracking than Calcuttia or Hong Kong, in which diametrical growth rates were much lower during this period. Effect of NAA, GA and 2,4,5-T on preventing fruit cracking was not appreciable, with NAA at 15 p.p.m. having the best effect.

707 SHARMA, SB; RAY, PK. 1987. Fruit cracking in litchi - a review. *Haryana Journal of Horticultural Sciences*, 16: 1 & 2, 11-15; 27 ref.

The factors considered were cracking stage and pattern, varietal susceptibility to cracking, temperature and humidity, anatomical factors, irrigation and rainfall, physiological factors, chemical composition of the fruit, control measures, supply of nutrients, use of growth regulators, and breeding of crack resistant cultivars.

Ripening

708 AJAY SINGH; ABIDI, AB. 1986. Studies on the variation in protein, amino-acids and ash content of different litchi (*Litchi chinensis* Sonn.) cultivars during ripening and post-harvest storage. *Narendra Deva Journal of Agricultural Research*, 1: 2, 149-154; 14 ref.

Variations in protein, tryptophan, methionine and ash contents in the cultivars Early Large Red, Calcuttia, Muzaffarpur and Bedana were studied on different harvesting dates and during storage. Fruit samples were taken after 80, 87, 94 and 101 days from fruit set. At ripening the fruits were harvested, packed in polyethylene bags and stored at ambient temperature. Protein, tryptophan and ash contents increased continuously, whereas methionine content decreased in the beginning and thereafter increased slightly as ripening approached. A reverse trend was noticed in protein, tryptophan and ash contents during storage. Methionine content did not show any definite trend throughout the storage period.

709 NAGAR, PK. 1994. Physiological and biochemical studies during fruit ripening in litchi (*Litchi chinensis* Sonn.). *Postharvest Biology and Technology (Netherlands)*, 4: 3, 225-234.