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Postharvest Management in Agriculture

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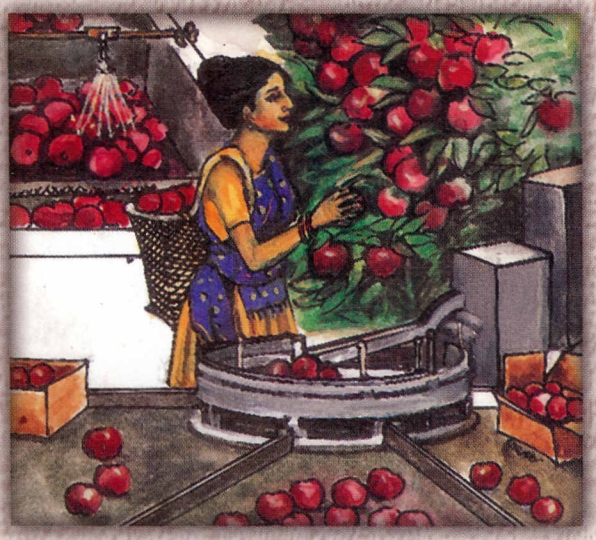

SAARC Agricultural Information Centre

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CONTENTS

in the field and walnuts in storage in a Nainital survey are tabulated. The most common storage fungi were *Aspergillus* and *Penicillium spp*, *Trichoderma glaucum* and *Cladosporium oxysporum*.

873 KUMAR, GK; ARAVINDAKSHAN, M. 1985. **Studies on some qualitative aspects of cashew apple**. *Indian Cashew Jrl.*, 17: 1, 19-21; 7 ef.

Ten cultivars were assessed for fruit colour, shape, weight, length, diameter, percentage juice recovery, TSS, acidity, reducing sugars and ascorbic acid content. The data are tabulated. Cultivars noted for high TSS (14.13%) were Sawantwadi and BLA-256-1, for high reducing sugar (14.16%) K-27-1, and for ascorbic acid BLA-1 (328.19 mg/100 g) and M-6-1 (321.81 mg/100 g). Acidity in the range 0.39-0.42% is considered highly desirable for processing; cultivars within this range were K-27-1, BLA-139-1, BLA-1 and Sawantwadi.

874 MIR, NA; BHAT, AR; SOFI, AA. 1989. **Harvest management in walnuts by use of ethephon (2-chloroethyl phosphonic acid)**. *Indian Journal of Plant Physiology*, 32: 2, 133-138; 7 ref.

Ethephon at 500, 1000, 1500 or 2000 p.p.m. was used as a pre-harvest spray on young, bearing walnut trees or as a dip for harvested walnuts to test its possible usefulness in inducing earlier hull dehiscence. At the highest rate, spraying with ethephon reduced hull dehiscence time from 28 to 17 d compared with a reduction from 13 to 6 d for the dipping treatment.

875 RAIKAR, NA; MURTHY, HGS. 1991. **Processing of cashewnuts in Karnataka**. *Agricultural Situation in India*, 46: 3, 127-131; 3 ref., 5 tab.

Cashew nut production and processing is mainly carried out in Karnataka, Kerala and Tamil Nadu as the southern states of India are climatically suited to the crop. This paper evaluates the economic aspects of processing cashews in Karnataka where the activity first originated. The different stages of processing are described, with details of the changes in technology adopted over the years. Investment required for the process is assessed and the costs of producing cashew nuts and cashew kernels are estimated. Data for the study pertain to Uttar Kannada and Dakshina Kannada districts in the year 1988/89.

876 RAO, TSS; REDDY, TH; JAYARAMAN, KS. 1993. **Studies on the development of cashewnut *burfi***. *Journal of Food Science and Technology - Mysore*, 30: 6, 462-464.

Method of preparation, preservation and packing of cashewnut *burfi* has been described. Formulation for preparation and preservation of cashewnut *burfi* was standardised with incorporated preservatives like butylated hydroxy anisole and sorbic acid. The *burfi* had ashen-life of 3 months at 37° degrees C and 6 months at ambient temperature, with added preservatives and when packed in polypropylene and paper-aluminium-foil-polyethylene laminate pouches.

877 SUMBALI, GEETA. 1989. **Post harvest fungal disease of *Prunus amygdalus* from Jammu**. *National Academy Science Letters*, 12: 1, 5; 2 ref.

Storage rot of almonds caused by *Trichothecium roseum* is reported from India for the first time.

878 THOMPSON, MM; BRENNER, D. 1990. **Northern Pakistan explored for temperate fruit and nut germplasm**. *Diversity*, 6: 2, 12-13; 3 ref.

An exploration trip involving US and Pakistani scientists during May-December 1988 to the mountainous regions of northern Pakistan collected 285 seed accessions, 274 scion accessions and 313 herbarium specimens. These included seeds and/or scions of 63 fruit and nut species, notably in the genera *Prunus* (12 species), Rubus (6), *Cotoneaster* (5) and Ziziphus (4), as well as seeds of 31 other species, including some with ornamental potential. Variation was greatest in walnut (*Juglans regia*), apricot and grape. Particularly noted were *Vitis jacquemontii*, which is tolerant of diseases in humid conditions, and a clone called Shorghori of *Pyrus pyrifolia* which exhibited outstanding storage ability.

COCONUTS

879 ASIAN AND PACIFIC COCONUT COMMUNITY AND THE SRI LANKAN COCONUT DEVELOPMENT AUTHORITY, SRI LANKA. 1990. **Proceedings of a workshop on coconut shell carbonization waste heat recovery, Colombo, Sri Lanka, 20-22 September 1989**. 69 p.

The workshop was sponsored by the Asian and Pacific Coconut Community and the Sri Lankan Coconut Development Authority. The technology discussed was developed initially in the UK by the NRI and transferred to Sri Lanka. The workshop aimed to publicize the technology for other coconut producing countries and to seek views on the suitability of the techniques for use in other countries. Technical papers are presented for the development and field testing of the NRI coconut shell carbonization and waste heat recovery unit, transfer of this technology to the commercial sector in Sri Lanka, operation and maintenance instructions for the unit and

financial and economic appraisal of the process in Sri Lanka.

880 CENTRAL PLANTATION CROPS RESEARCH INSTITUTE, KASARAGOD, INDIA. [1991] **Current status of coconut research and development in the world Summary report and recommendations of the international symposium on coconut research and development-II, 26-29 November 1991**/edited by MK Nair; EVVB Rao; HH Khan; P Gopalasundaram. 36 p.

This report summarizes the important results of papers presented at ISOCRAD-II, held at Kasaragod, and also the recommendations arising from the discussions. A list of delegates is included. The full proceedings of the 8 technical sessions on pest management, genetic resources, crop improvement, biotechnology and physiology, crop management and farming systems, disease management, harvest and postharvest technology, and economics, developmental programmes and transfer of technology is expected to be available from mid-1992.

881 KARUN, A; SAJINI, KK. 1994. **Short-term storage of coconut zygotic embryos in sterile water**. *Current Science*, 67: 2, 118-120.

Coconut zygotic embryos (cultivar West Coast Tall) can be stored for two months in sterile water, Eeuwens Y3 media without charcoal or Y3 media without sucrose. When the embryos were transferred to the retrieval media, respectively 80.0, 66.7 and 66.7% germination were observed. This is the first report of the use of sterile water as the storage medium for coconut embryos.

882 NARAYANA, D; NAIR, KN; SIVANANDAN, P; SHANTA, N; RAO, GN. 1991. **Coconut development in Kerala, ex-post evaluation**. Trivandrum, Kerala: Centre for Development Studies, 139 p.

This is an ex-post evaluation of credit schemes for the rejuvenation of coconut production in Kerala which were financed by the National Bank for Agriculture and Rural Development (NABARD). Part I (chapters 2 to 5) is an analysis of the coconut economy of Kerala and Part II (chapters 6 to 9) is an ex-post evaluation of the coconut development schemes. Chapter 2 analyses the trends in area, production and productivity of coconut in Kerala and compares this with the trends in other States. A limited analysis of the consumption of coconut and coconut oil is presented in Chapter 3. Chapter 4 is concerned with the determinants of the movement of coconut and coconut oil prices and whether the prices of coconut, copra and coconut oil are related. The productivity of coconut palm is low and has been declining in Kerala. The fifth chapter investigates the technological and institutional factors responsible for this decline in production. The salient features of the coconut credit scheme and its progress in the target area are analysed in Chapter 6. A critical assessment of the procedures used in the identification and selection of beneficiaries by the implementing banks is carried out in Chapter 7. Agricultural credit schemes are analysed in Chapter 8. Chapter 9 analyses the quality of land brought under coconut production, spread and intensity of cultivation operations and yield, and output and income from the scheme gardens. The concluding chapter evaluates the balance of the combination of forces and provides an outlook for the sector.

883 POTTY, VH. 1991. **Coconut processing - trends and possibilities**. *Indian Coconut Journal Cochin*, 22: 6/7, 14-16.

Coconuts can be used to produce various products and byproducts which are used domestically and exported from developing countries. This article evaluates the potential for coconut processing in India and reviews past trends in processing. Research and development efforts are seen as essential for the problem of coconut processing.

DATES

884 INAYATULLAH; KHAN, SAIFULLAH; IMAM BAKHSH; BALOCH, AK. 1989. **Suitability of dhakki dates for dehydration and storage**. *Sarhad Journal of Agriculture*, 5: 6, 603-606; 7 ref.

Fruits of the late cultivar Dhakki are generally sun-dried locally on mats and packed for marketing after about a week. An investigation into improving dehydration and storage conditions was conducted, dates being sorted and cleaned before being dipped for 5 min in a 0.5, 1.0 or 1.5% potassium metabisulphite solution. Controls were dipped in water. The dates were dehydrated at 40°C for 15 h, in cabinets, to reduce the moisture content to 15%. They were then held at room temperature (about 37°) for a week in air-tight containers for moisture equilibration before being transferred to sealed polyethylene bags in which they were stored for 120 days at room temperature. Quality was evaluated every 2 months and data are tabulated on moisture content, the contents of reducing, non-reducing and total sugars and SO_2 retention. Increasing concentrations of pre-storage dipping solution improved the quality after dehydration; with the highest concentration the SO_2 content before storage was about 290 p.p.m. After 2 months of storage, there was significant deterioration in control dates