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Storage Study of Bael (Aegle marmelos Correa.) Fruit and Pulp of Cv. Pant Sujata

Authors : B. R. Jana, Madhumita Singh

Abstract : Storage study of bael fruit and pulp were conducted at ICAR-RCER, Research Centre Ranchi to find out suitable storage life to extent the availability of the fruit and produce the value added product in form of fruit. The cultivar under storage is Pant Sujata. CFB box packing resulted in minimum 21 % PLW during 2010-11 during its 28-35 days storage under ambient temperature. CFB box and Gunny bag retains maximum total sugar (17.3-17.4 °B) after 28 days storage. Bael pulp of cultivar Pant Sujata can be stored up to 2 months at 4 °C with good quality condition. Treatments were highly significant in the characters such as T.S.S., acidity, reducing sugar and total sugar. Storage conditions and treatments interaction were insignificant in all characters except acidity. The maximum T.S.S. of 21.87 °B has been found in sample treated with 800 ppm benzoic acid when kept for two months at 4 °C temperature. This treatment also resulted in retaining the maximum reducing sugar (8.09 %) and total sugar content (9.52 %) at same storage condition than other treatments. From the present experiments, it is concluded that CFB box packing and pulp storage with 800 ppm benzoic acid at 4 °C are important to extent the availability of bael for two months.

Keywords : bael, storage, fruits, pulp, benzoic acid
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