Effect of Different Gauges of Polythene Bags with Different Ventilation Levels on the Shelf Life of Kakrol (*Momordica dioica* Roxb.) Fruits

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ABSTRACT

The studies on the effect of different gauges of polythene bags (200 and 300 gauge) with different ventilation levels (0%, 0.5%, 0.75% and 1%) on the shelf life of kakrol fruits revealed that zero per cent ventilation recorded lowest physiological loss in weight irrespective of gauges. While the spoilage percentage was lower at 0.5 per cent ventilation irrespective of gauges. The TSS, titrable acidity, ascorbic acid content, reducing sugars and organoleptic score were higher at 0.5 per cent ventilation with 200 gauge polythene bags followed by 300 gauge polythene bags .There was gradual increase in physiological loss in weight and spoilage percentage with increase in days of storage. The titrable acidity, ascorbic acid content, reducing sugars and organoleptic score decreased with increase in days of storage. Whereas, TSS increased in the initial days of storage but at later stages decreased TSS.

Key words : Kakrol, Polythene gauges, Shelf life,Ventilation.