

# **Fruit Quality and Shelf Life of Banana Cv. Grand Naine Influenced by Chelated and Non Chelated Micronutrients**

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## **ABSTRACT**

Field experiment was conducted at Regional Horticultural Research Station, Navsari Agricultural University, Navsari during the year 2005 to study the effect of micronutrients on fruit quality and shelf life of banana (*Musa paradisiaca* L.) Cv. Grand Nain. The experiment was laid out in randomized block design with nine treatment combinations involving two levels of FeEDTA and FeSO<sub>4</sub> (25g and 50g per plant) and ZnEDTA and ZnSO<sub>4</sub> (20g and 40g per plant) with common application of MnSO<sub>4</sub>, CuSO<sub>4</sub>, and Borax (20, 5, 10g per plant respectively) except control. The treatments were replicated thrice. The higher level of chelated zinc produced favorable effect on fruit quality in terms of TSS per cent, total sugars, reducing sugars, sugar / acid ratio and acidity per cent. This treatment also increased the shelf life of banana fruit.

**Key words** : Banana, FeEDTA, Micronutrients, ZnEDTA