

Influence of Wax Coating and Virosil Agro on Storage Behaviour of Tomato

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ABSTRACT

Tomato fruits of cv. Punjab Chhuhara were treated with an edible wax coating, Stayfresh and eco-friendly chemical, Virosil Agro, separately and in combination at different concentration and fruits were stored in corrugated fibre board boxes at room temperature. Results indicated that the combined effect of Stayfresh and Virosil Agro had an additive effect in reducing the physiological loss of weight, delaying the ripening, maintaining quality and increasing the marketability for longer period. The efficacy of combined effect of high concentration of Stayfresh (i.e., Stayfresh : water in 1:2 ratio) and low concentration of Virosil Agro (0.25%) (T₆) was more pronounced than other treatments. However, T₇ i.e., Virosil Agro 0.50% + Stayfresh : water in 1:4 ratio and T₄ i.e., Stayfresh : water in 1:2 ratio also exhibited better results.

Key words : Edible coating, Stayfresh, Storage behaviour, Tomato, Virosil Agro.