



Effect of Plant Extracts on Qualitative Parameters of Guava

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Abstract: The study was carried out to test the potency of some plant extracts for extension of shelf life of guava. Aqueous extract used were obtained from leaves of neem (*Azadirachta indica* A. Juss) and chinaberry (*Melia azedarach*). Guava fruit was dipped in 10% and 20% leaves extract of *A. indica* and *M. azedarach* and were packaged in newspaper and gunny bag and was tested for the storage quality of the fruit at room temperature. The statistical results of the study indicated that coating of leaves extracts and storage period significantly ($P \leq 0.05$) affected all traits. Interaction of aqueous extracts and storage for all traits was also significant. TSS, ascorbic acid and pectin increased with storage and then decreased. Spoilage increased with storage period and at the end, it was highest in control and lowest in fruits dipped in neem 20% and wrapped in newspaper. These results thus showed that surface coating of guava with 20% *A. indica* leaf extract and wrapped in newspaper provided better retention of storage life of fruit.

Key words: Guava, Fruit Quality, Plant Extracts, Post Harvest, Storage
