



Influence of Different Storage Methods on Storage Quality of Onion

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Abstract: The investigation was carried out to study the effect of different storage methods on the storage quality and per cent marketable bulbs. Among various storage structures studied bamboo battens storage structure with AC sheet roofing with bottom and side ventilation showed the minimum physiological loss in weight, rotting and black mould incidence and highest percent of marketable bulbs were observed followed by wooden battens storage structure with galmenium sheet roofing and with bottom and side ventilation and the lowest was observed in bamboo battens thatched roof structure (sugarcane thrash) without bottom ventilation.

Key Words: Onion, Curing, TSS and Ascorbic acid
