B34 AN EVALUATION OF SOME METHODS OF STORING INNALA *SOLENOSTEMON ROTUNDIFOLIUS*

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Among the non traditional recently promoted agricultural export crops, innala *Solenostemon rotundifolius* has become an important export item to specific foreign countries. However, the post harvest handling (mainly storage) has frequently become the major constraint with regard to the export quality of innala. Hence, an investigation was carried out to determine a low cost and practicable technology for extending the post harvest shelf life of innala tubers.

Four storage methods namely storage on cement floor in well ventilated room (at 22-28°C with a relative humidity of 70-80 percent), in polyethylene bags (3.15, 20 x 25cm), in moist sawdust (50-55%) and in field clamps over a period of 4 1/2 months were simultaneously evaluated. It was found that percentage of good tubers was 37.86 48.67 53.20 and 58.72 respectively, but the culinary quality in the first two methods was found to be inferior. Hence, storing innala in field clamps sealed with straw and in moist sawdust are more effective, as they keep storage losses to a minimum.