

B-93 : EFFECTIVENESS OF COMMODITY TREATMENT ON STORAGE LIFE AND POSTHARVEST DISEASES OF AVOCADO cv. POLLOCK

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The recently conducted assessment of postharvest losses of avocado indicated that the storage period was 6-8 days and postharvest loss during the storage was 25-35%. Hence, commodity treatments of hot water, benomyl, wax coating and their combinations were tested to prolong the storage life and to control severe postharvest diseases such as anthracnose and stem end rot of avocado.

Evaluation of storage life was done observing the total percentage weight loss, fruit ripeness, ethylene production and acceptability during the storage period. Cumulative total percentage weight loss was highest (17%) in benomyl treated (500 mg/l for 5 minutes) fruits at the 9th day of storage. There was no significant difference ($p=0.05$) in total weight loss among the different treatments upto the 9th day of storage. However, after the 9th day total percentage weight loss increased significantly ($p=0.05$). Percentage cumulative water loss was minimum in fruits

treated with "Semperfresh" wax and it was highest in fruits treated with hot water (55° for 5 minutes) and hot benomyl (500mg/l for 5 minutes in 55° C).

Except "Semperfresh" wax coated fruits, all other fruits were unacceptable due to over ripening after the 9th day of storage. Both benomyl dip as well as hot water together with benomyl treatments were effective in controlling postharvest disease of avocado. However, hot water and hot benomyl treatments cannot be recommended for avocado due to their adverse effect of browning the skin.