

**Title** Effect of wax coating and NAA on storage behaviour of papaya (*Carica papaya* L.)  
**Author** K. Dikki, D.B. Singh, M. Yadav, R.K. Roshan and N. Pebam  
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#### **Abstract**

The present investigation was carried out during 2006-2007 at Department of Horticulture, Allahabad Agricultural Institute-Deemed University, Allahabad. The experiment was laid out in a completely randomized design (CRD) comprising of three replications and ten treatments viz. 0 ppm NAA (T<sub>0</sub>), 100 ppm NAA (T<sub>1</sub>), 150 ppm NAA (T<sub>2</sub>), 200 ppm NAA (T<sub>3</sub>), 250 ppm NAA (T<sub>4</sub>), 6% wax coating (T<sub>5</sub>), 6% wax coating + 100 ppm NAA (T<sub>6</sub>), 6% wax coating + 150 ppm NAA (T<sub>7</sub>), 6% wax coating + 200 ppm NAA (T<sub>8</sub>), and 6% wax coating + 250 ppm NAA (T<sub>9</sub>). All the treated fruits were kept at room temperature only. The observation in respect of loss in weight, colour development, fruit softening, TSS, total sugar, non-reducing sugar, reducing sugar and total sugar were recorded. The results indicated that the pre harvest treatment with 6% wax coating + 250 ppm NAA (T<sub>9</sub>) resulted in better retaining of the physico-chemical characteristics i.e., physiological loss in weight (19.98%), colour development (3.73), fruit softening (3.75%), TSS (11.88%), total sugar (8.23%), non-reducing sugar (1.94%), reducing sugar (6.29%) and also in extending the shelf life of papaya up to 15 days at room temperature as against the 7 days of shelf life of untreated fruits.