

**Title** Recent development in postharvest physiology and storage of loquat  
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#### **Abstract**

The fruit of the loquat (*Eriobotrya japonica* Lindl.) has a characteristic colour, texture, taste and aroma at maturity. The harvest maturity for loquat is determined based on peel colour, days from fruit set, firmness and total soluble solid/acidity ratio. The fruit is classified as non-climacteric by most researchers; however, there is a contradiction in this determination. The physiology of fruit growth, development and compositional changes including development of aroma volatiles has been studied by many researchers. The different storage techniques like low temperature storage, control atmosphere storage, modified atmosphere storage and post-harvest treatments have been studied and recommendations are available for different cultivars to extend the storage life.