

Enhancement of Shelf Life of Guava Fruit by the Application of Nitric Oxide

<i>Salient features</i>	<ul style="list-style-type: none"> ➤ Shelf-life enhancement of Guava fruits. ➤ Enhanced capability of low temperature induced microbial resistance
<i>Advantages</i>	<ul style="list-style-type: none"> ➤ Zero residues on commodities ✓ Longer shelf life of guava fruit facilitate long-term availability to consumers
<i>Process Technology / Product developed by</i>	
<i>Year</i>	2018
<i>Source of funding</i>	Ph.D. Research work
<i>More information</i>	Status of commercialization / Patent / Publication