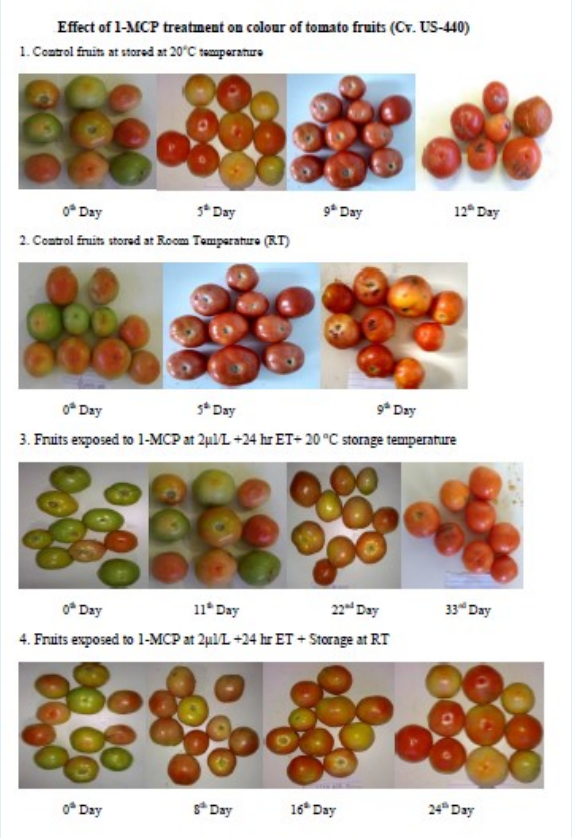
Post Harvest Application of 1-MCP on Mango and Tomato Fruits

Salient features	✓ Application of 1-MCP at 2.0 µl/L concentration, 24 h exposure time and 20°C storage temperature on mango and tomato fruits ➢ Extension of shelf life of perishable commodities if the application is clubbed with cold chain/low temperature storage facility.
Advantages	✓ Improved shelf life of perishable commodities by delaying the ripening process ✓ Value addition.
Concerns	❖ The availability, price and regulatory issue of 1-MCP in its commercial applications in the Indian food industry.



Process Technology / Product developed by	Dr. B. K. Sakhale and Dr. P. S. Wakte, Department of Chemical Technology Dr. Babasaheb Ambedkar Marathwada University, Aurangabad, Maharastra bksakhale@gmail.com

Year	2013-14
Source of funding	MoFPI
More information	**Status of commercialization / Patent / Publication** Sakhale, B.K, Gaikwad, S.S. and Chavan, R.F. 2017. Application of 1-Methylcyclopropene on mango fruit (Kesar): Potential for shelf life enhancement and retention of quality. J. Food Sci. Technol. 55 (2): 776-781. Gaikwad S.S., Sakhale, B.K. and Chavan, R.F. 2017. Effect of 1-Methylcyclopropene on post harvest quality and shelf life of tomato fruits treated with exogenous ethylene. Int. J. Agric. Sci. Res. 7(5): 565-574. Gaikwad S.S., Sakhale, B.K. and Chavan, R.F. 2017. Effect of 1- Methylcyclopropene concentration storage time and temperature, on postharvest quality and shelf life of tomato fruit. Int. J. Agric. Sci. Res. 7(6): 265-272. Gaikwad S.S., Sakhale, B.K. and Chavan, R.F. 2018. Combined effects of 1- MCP concentration, exposure time and storage temperature on post-harvest quality of mango fruit Cv. Alphanso. Food Res. Journal, 4(3): 746-752.