

## EFFECT OF NATURALLY AVAILABLE MATERIALS ON RIPENING BEHAVIOUR OF SAPOTA Cv. KALIPATTI

### Abstract

The present investigation entitled “Studies on the effect of naturally available materials on ripening behaviour of Sapota (*Manilkara achras* (Mill) Fosberg) Cv. Kalipatti.” was carried out at PG laboratory in College of Horticulture, Rajendranagar during 2016 – 2017 and 2017 - 2018. Four different treatments involving sapota leaves, Paddy straw, Paper shreds and gunny bags were used for getting uniform ripening in sapota in completely randomized design with four replications. Each treatment consisted of 20 fruits per replication. Various physical parameters like physiological loss in weight, number of days for ripening, firmness, ripening, shelf life and spoilage were recorded. Among naturally available materials for ripening of fruits, use of gunny bags (T<sub>4</sub>) recorded minimum physiological loss in weight (13.77 %), number of days taken for ripening (5.50 days) and maximum shelf life (11.50 days). Maximum ripening percent (73.70 %) was recorded with fruits ripened in paddy straw (T<sub>2</sub>).

Comment [WU1]: the use

**Key words:** Kalipatti, Physiological loss in weight, firmness, shelf life

### Introduction

Sapota (*Manilkara achras* (mill) Fosberg) also called Chikko, chiku, chico, Sapodilla, Zapota or Sapodilla plum, is an important tropical fruit. It belongs to the family Sapotaceae and is native to Mexico in tropical (central) America. Sapota gained popularity in recent decades due to its high productivity, continuous cropping throughout the year, hardy nature, longevity and comparative freedom from pests and diseases. The sapota fruits (berry) globose or egg shaped, fleshy greyish to brown with yellowish brown soft pulp (Chundawat, 1998). Sapota fruits are highly nutritious, good source of sugars and minerals (Sulladmath and Narayana Reddy, 2002). The fruit pulp is useful in the preparation of jam, jelly, sharbat, pectin, glucose and sweets (Das and Das, 2003). It is cultivated in Andhra Pradesh, Gujarat, Karnataka, Maharashtra, Tamil Nadu, Telangana, West Bengal and others in the country (Chundawat, 1998). Considering the existing plantation and future scope for the cultivation, it is highly essential to study the ripening and post harvest aspects of this crop, since only scanty work on these is reported so far. The post harvest problems are slow and uneven ripening, corky tissue, physiological loss of weight, decay and post harvest losses. All these lead to economic loss to growers, traders, processors and finally consumers. Therefore, suitable method for uniform ripening and for extending the shelf life of fruits at ambient temperature condition is of great concern in sapota production, marketing and processing.

Comment [WU2]: (Das and Das, 2003)

Being climacteric in nature, sapota fruits need ripening treatments after full maturity. Further ripening in sapota is not uniform (Chundawat, 1998) and it stores poorly at ambient condition. Traditionally sapota fruits are ripened in paddy straw and gunny bags, though fruits ripened fast in such media, the spoilage of fruits is higher. But organoleptic score of

fruits ripened in paddy straw was higher than those ripened in other ripening media (Ingle *et al.*, 1981). Hence there is a need to identify a suitable ripening medium for sapota.

## **Materials and Methods**

### **Cultivar**

Kalipatti is popular in Maharashtra, Gujarat & North Karnataka. It is a popular table purpose variety, leaves broad, thick and green in colour, fruits oblong/round, borne in single, fruit quality high with soft sweet pulp, main picking season is winter. Fully grown tree yields 350-400 fruits/tree.

Four different treatments involving sapota leaves, Paddy straw, Paper shreds and gunny bags were used for getting uniform ripening in sapota in completely randomized design with four replications. Each treatment consisted of 20 fruits per replication. Various physical parameters like physiological loss in weight, number of days for ripening, firmness, ripening, shelf life and spoilage were recorded.

### **OBSERVATIONS RECORDED**

#### **Physiological loss in weight (%)**

Physiological loss in weight (PLW) was determined by recording the initial weight of fruits on the day of initiating experiment and subsequently at three days interval. The reduction in weight was expressed on percentage basis. The loss in weight was calculated from the initial weight as

$$PLW (\%) = (W_i - W_s / W_i) \times 100$$

where,

$W_i$  = Initial weight

$W_s$  = Weight at sampling period

#### **2. Number of days for ripening (days)**

Number of days taken by fruits to get ripened is measured in number of days.

#### **3. Fruit firmness (kg/cm<sup>2</sup>)**

Fruit firmness at random was measured on five fruits from each replicate by measuring the penetration force with a penetrometer.

#### **4. Ripening (%)**

Ripening was judged by softening and characteristic odour of the fruits.

The number of fruits ripened on the day of sampling was counted and percentage was worked out.

#### **Number of fruits ripened**

**Ripening percent (%) = ----- x 100**

**Total number of fruits**

### **5. Shelf life of fruits (days)**

The end of shelf life was noted when the spoilage was initiated.

### **6. Spoilage (%)**

Spoilage of fruits due to over ripening and fungal infections were recorded at regular intervals in each replication of treatments and were expressed as percentage. Any fruit showing signs of soft rot or mould was considered as 100% spoilage. The spoilage % calculated as

$$\text{Spoilage (\%)} = (\text{ND}/\text{NI}) \times 100$$

where, ND = Number of decayed fruits

NI = Initial number of fruits

## **Results and Discussion**

### **1. Physiological loss in weight (PLW) (%)**

The data pertaining to PLW (%) in fruits of sapota Cv. Kalipatti as influenced by different treatments are presented in Table 1. The data indicated that there was significant effect of all the treatments on PLW (%) in both the years (2016-17, 2017-18) and in pooled data. On 3<sup>rd</sup> day of storage, during 2016-17, significantly lowest PLW (%) was noted with the T<sub>4</sub> - Gunny bags (5.67 %) which was followed by T<sub>3</sub> - Paper shreds (6.10 %) and T<sub>3</sub> was on par with T<sub>2</sub> - Paddy straw (6.13 %). Significantly highest PLW (%) was recorded with T<sub>2</sub> - Paddy straw (6.13 %) and it was on par with T<sub>3</sub> - Paper shreds (6.10 %).

On 3<sup>rd</sup> day of storage, during 2017-18, the lowest PLW (%) was noted with the T<sub>4</sub> - Gunny bags (4.82%) and it was on par with T<sub>0</sub> - control (4.88 %). Significantly highest PLW (%) was recorded with T<sub>2</sub> - Paddy straw (5.23 %) and it was on par with T<sub>3</sub> - Paper shreds (5.13 %), T<sub>1</sub> - Sapota leaves (5.11 %). On 3<sup>rd</sup> day of storage, in pooled data, significantly lowest PLW (%) was noted with the T<sub>4</sub> - Gunny bags (5.25 %) followed by T<sub>1</sub> - Sapota leaves (5.57 %) which was on par with T<sub>3</sub> - Paper shreds (5.61 %). Significantly highest PLW (%) was recorded with T<sub>2</sub> - Paddy straw (5.68 %).

On 6<sup>th</sup> day of storage, during 2016-17, significantly lowest PLW (%) was noted with the T<sub>4</sub> - Gunny bag (10.66 %). Significantly highest PLW (%) was recorded with the application of T<sub>2</sub> - Paddy straw (13.26 %). On 6<sup>th</sup> day of storage, during 2017-18, significantly lowest PLW (%) was recorded with the T<sub>4</sub> - Gunny bag (9.67 %). Significantly highest PLW (%) was recorded with T<sub>2</sub> - Paddy straw (12.30 %). On 6<sup>th</sup> day of storage, in pooled data, significantly lowest PLW (%) was recorded with the T<sub>4</sub> - Gunny bag (10.16 %). Significantly highest PLW (%) was recorded with T<sub>2</sub> - Paddy straw (12.78 %).

On 9<sup>th</sup> day of storage, during 2016 -17, significantly lowest PLW (%) was noted with the T<sub>4</sub> - Gunny bag (14.23 %). Significantly highest PLW (%) was recorded with the application of T<sub>2</sub> - Paddy straw (16.85 %). On 9<sup>th</sup> day of storage, during 2017-18, significantly lowest PLW (%) was noted with the T<sub>4</sub> - Gunny bag (13.32 %). Significantly highest PLW was recorded with the T<sub>2</sub> - Paddy straw (15.89 %).

On 9<sup>th</sup> day of storage, in pooled data, significantly lowest PLW (%) was noted with the T<sub>4</sub> - Gunny bag (13.77 %). Significantly highest PLW was recorded with the T<sub>2</sub> - Paddy straw (16.37 %).

On 12<sup>th</sup> day all the treatments showed end of shelf life in both the years (2016-17, 2017-18) and in pooled data.

It was evident from [table 1](#) that higher PLW (%) was observed in T<sub>2</sub> -Paddy straw. This might be due to reason that the physiological loss in weight indicates the progress of ripening in climacteric fruits. Higher the PLW, more is the concentrated ripening. (Geetharani *et al.*, 2008). Higher PLW (%) in T<sub>2</sub> -Paddy straw might be due to rise in temperature in the environment due to which respiratory rate was increased and thereby increase in ethylene concentration, which evolved through the fruit surface and accumulated in the environment. And there by the uniform ripening was induced. This is in conformity to the earlier findings of Ingle *et al.* (1981) and Geetharani *et al.* (2008) in sapota.

Comment [WU3]: Table1

## 2. Number of days for ripening (days)

The data related to number of days taken for ripening in fruits of sapota Cv. Kalipatti as effected by different treatments are depicted in Table 2. The data indicated that there was significant effect of all the treatments on number of days taken for ripening (days) in 2016-17, 2017-18 and in pooled data.

During 2016-17, significantly lowest number of days for ripening was noted with the T<sub>4</sub> - Gunny bag (5.25 days) followed by T<sub>2</sub> - Paddy straw (6.50 days) and T<sub>2</sub> was on par with T<sub>1</sub> - Sapota leaves (7.25 days). Treatment T<sub>1</sub> - Sapota leaves was on par with T<sub>3</sub> - Paper shreds (7.50 days). Significantly highest number of days for ripening was recorded with the fruit ripened naturally T<sub>0</sub> -control (8.25 days) and this was on par with T<sub>3</sub> - Paper shreds (7.50 days).

During 2017-18, significantly lowest number of days for ripening was noted with the T<sub>2</sub> - paddy straw and T<sub>4</sub> - Gunny bag (5.75 days). Significantly highest number of days for ripening was recorded with the fruits ripened naturally T<sub>0</sub> - control and T<sub>3</sub> - Paper shreds (7.25 days) which were on par with T<sub>1</sub> - Sapota leaves (7.00 days).

In pooled data, significantly the lowest number of days for ripening was noted with the T<sub>4</sub> - Gunny bag (5.50 days) and this was on par with T<sub>2</sub> - paddy straw (6.13 days). Significantly highest number of days for ripening was recorded with the fruit ripened naturally T<sub>0</sub> - control (7.75 days) and this was on par with and T<sub>3</sub> - Paper shreds (7.38 days), T<sub>1</sub> - Sapota leaves (7.13 days).

The data in the table 2 confirms that ripening was closely associated with climacteric peak in all the treatments including control. The ripening percentage increased with advancement of storage period. Among the natural ripening media, lowest number of days taken for ripening was recorded with fruits ripened in gunny bag (T<sub>4</sub>) and paddy straw (T<sub>2</sub>). This might be due to the increased temperature in these treatments which led to break down of insoluble substances to soluble ones (Ingle *et al.*, 1982). This might have increased respiratory rate and advanced ripening of fruits. This is in conformity to the earlier findings of Geetha rani *et al.* (2008) in sapota.

### 3. Firmness (kg/cm<sup>2</sup>)

The data pertaining to firmness in fruits of sapota Cv. Kalipatti as influenced by different treatments are presented in Table 3.

The data indicated that there was significant effect of all the treatments on firmness (kg/cm<sup>2</sup>) in 2016-17, 2017-18 and in pooled data.

On 3<sup>rd</sup> day of storage, during 2016-17, significantly lowest firmness was noted with the T<sub>4</sub> - Gunny bags (5.32 kg/cm<sup>2</sup>) and it was on par with T<sub>2</sub> - Paddy straw (5.34 kg/cm<sup>2</sup>). Significantly highest firmness was recorded with the fruits ripened naturally T<sub>0</sub> - control (6.58 kg/cm<sup>2</sup>). On 3<sup>rd</sup> day of storage, during 2017-18, significantly lowest firmness was recorded with T<sub>4</sub> - Gunny bags (6.31 kg/cm<sup>2</sup>) and it was on par with T<sub>2</sub> - Paddy straw (6.34 kg/cm<sup>2</sup>) followed by T<sub>3</sub> - Paper shreds (6.65 kg/cm<sup>2</sup>) and T<sub>3</sub> was on par with T<sub>1</sub> - Sapota leaves (6.70 kg/cm<sup>2</sup>). Significantly highest firmness was recorded with the fruits ripened naturally T<sub>0</sub> - control (7.74 kg/cm<sup>2</sup>). On 3<sup>rd</sup> day of storage, in the pooled data, significantly lowest firmness was recorded with T<sub>4</sub> - Gunny bags (5.82 kg/cm<sup>2</sup>) and it was on par with T<sub>2</sub> - Paddy straw (5.84 kg/cm<sup>2</sup>). Significantly highest firmness was recorded with the fruits ripened naturally T<sub>0</sub> - control (7.16 kg/cm<sup>2</sup>).

On 6<sup>th</sup> day of storage, during 2016-17, significantly lowest firmness was recorded with the T<sub>2</sub> - Paddy straw (3.24 kg/cm<sup>2</sup>). Significantly highest firmness was recorded with the fruits ripened naturally T<sub>0</sub> - control (5.16 kg/cm<sup>2</sup>). On 6<sup>th</sup> day of storage, during 2017-18, significantly lowest firmness was noted with the T<sub>2</sub> - Paddy straw (4.35 kg/cm<sup>2</sup>). Significantly highest firmness was recorded with the fruits ripened naturally T<sub>0</sub> - control (6.27 kg/cm<sup>2</sup>). On 6<sup>th</sup> day of storage, in pooled data, significantly lowest firmness was noted with the T<sub>2</sub> - Paddy straw (3.79 kg/cm<sup>2</sup>). Significantly highest firmness was recorded with the fruits ripened naturally T<sub>0</sub> - control (5.71 kg/cm<sup>2</sup>).

On 9<sup>th</sup> day of storage, during 2016-17, significantly lowest firmness was noted with the T<sub>2</sub> - Paddy straw (1.20 kg/cm<sup>2</sup>). Significantly highest firmness was recorded with the fruits ripened naturally T<sub>0</sub> - control (2.79 kg/cm<sup>2</sup>). On 9<sup>th</sup> day of storage, during 2017-18, significantly lowest firmness was noted with the T<sub>2</sub> - Paddy straw (2.29 kg/cm<sup>2</sup>). And T<sub>4</sub> - Gunny bag (2.76 kg/cm<sup>2</sup>) was on par with T<sub>1</sub> - Sapota leaves (2.87 kg/cm<sup>2</sup>). Significantly highest firmness was recorded with the fruits ripened naturally T<sub>0</sub> - control (3.91 kg/cm<sup>2</sup>). On 9<sup>th</sup> day of storage, in pooled data, significantly lowest firmness was noted with the T<sub>2</sub> - Paddy straw (1.75 kg/cm<sup>2</sup>). And T<sub>4</sub> - Gunny bag (2.15 kg/cm<sup>2</sup>) was on par with T<sub>1</sub> - Sapota leaves

(2.29 kg/cm<sup>2</sup>). Significantly highest firmness was recorded with the fruits ripened naturally T<sub>0</sub> - control (3.35 kg/cm<sup>2</sup>).

On 12<sup>th</sup> day all the treatments showed end of shelf life in both the years (2016-17, 2017-18) and in pooled data.

The data in the Table 3 confirms that ripening percentage increased with advancement of storage period. As ripening increases fruit firmness decreases. The lowest fruit firmness was noted with T<sub>2</sub> - Paddy straw. This is because fruits ripened in paddy straw has recorded highest ripening and fruit softening during ripening is attributed to increased solubilization of cell wall pectin by the action of pectin methyl esterase and polygalacturonase hydrolysis of starch to glucose and fructose which results in change in the texture of the fruit (Selvaraj and Pal, 1984; Geetharani *et al.*, 2008). Similar results were obtained when paddy husk was used as ripening media for *Zizyphus mauritiana* fruits by Ezhilarasi and Tamilmani (2009).

#### 4. Ripening (%)

The data regarding ripening percent (%) in fruits of sapota Cv. Kalipatti as effected by different treatments are illustrated in Table 4. It is evident from the data that there was significant effect of all the treatments on ripening percent (%) in 2016-17, 2017-18 and in pooled data.

During 2016-17, results revealed that significantly highest ripening percent (%) was recorded with T<sub>2</sub> - Paddy straw (73.88 %) followed by T<sub>1</sub>-Sapota leaves (71.28 %) and T<sub>1</sub> was on par with T<sub>3</sub> - Paper shreds (70.87 %). Significantly lowest ripening percent (%) was recorded with the fruit ripened naturally T<sub>0</sub> - control (69.93 %). During 2017-18, significantly highest ripening percent (%) was noted with T<sub>2</sub> - Paddy straw (73.53 %). Treatment T<sub>1</sub> - Sapota leaves (72.24 %) was on par with T<sub>4</sub> - Gunny bags (72.00 %). Significantly lowest ripening percent (%) was recorded with the fruit ripened naturally T<sub>0</sub> - control (70.13 %).

In pooled data, significantly highest ripening (%) was recorded with T<sub>2</sub> -Paddy straw (73.70 %). Treatment T<sub>4</sub> - Gunny bags (72.35 %) was on par with T<sub>1</sub>- Sapota leaves (71.76 %). Significantly lowest ripening (%) was recorded with the fruit ripened naturally T<sub>0</sub> - control (70.03 %). The data in the Table 4 shows that highest ripening percent (%) was noted with T<sub>2</sub> - Paddy straw. This is due to reason that the paddy straw was found to hasten uniform and highest ripening percent (%). This is because of rise in temperature in the environment in paddy straw. Similar results were obtained when paddy husk was used as ripening media for *Zizyphus mauritiana* fruits by Ezhilarasi and Tamilmani (2009).

#### 5. Shelf life (days)

The data related to shelf life (days) in fruits of sapota Cv. Kalipatti as effected by different treatments are depicted in Table 5.

Results revealed that all the treatments had significant effect on shelf life (days) in 2016-17, 2017-18 and in pooled data. During 2016-17, significantly highest shelf life was recorded with the T<sub>4</sub>- Gunny bags (11.75 days) and this was on par with T<sub>2</sub> - Paddy straw (11.25 days) and T<sub>3</sub> - Paper shreds (11.00 days). Treatment T<sub>3</sub>- Paper shreds (11.00 days) was on par with

T<sub>1</sub> - sapota leaves (10.50 days). Significantly lowest shelf life (days) was recorded with the fruit ripened naturally T<sub>0</sub> - control (9.75 days).

During 2017-18, significantly highest shelf life was noted with T<sub>2</sub> – Paddy straw (11.75 days) and it was on par with T<sub>4</sub> - Gunny bags (11.25 days). Treatment T<sub>4</sub> was on par with T<sub>3</sub> - Paper shreds (10.50 days). Significantly lowest shelf life (days) was recorded with the fruit ripened naturally T<sub>0</sub> - control (9.25 days) and it was on par with T<sub>1</sub> - Sapota leaves (10.00 days). In pooled data, significantly highest shelf life was observed in T<sub>2</sub> – Paddy straw and T<sub>4</sub> - Gunny bags (11.50 days). Treatment T<sub>3</sub> - Paper shreds (10.75 days) was on par with T<sub>1</sub> - Sapota leaves (10.25 days). Significantly lowest shelf life (days) was recorded with the fruit ripened naturally T<sub>0</sub> - control (9.50 days).

The data in the Table 5 confirms that highest shelf life was observed in Paddy straw (T<sub>2</sub>) and T<sub>4</sub> - Gunny bags. This might be due to reason that, they were found to cause uniform ripening with medium spoilage and long shelf life. Similar results were obtained by Geetharani *et al.* (2008) in sapota.

## 6. Spoilage (%)

The data pertaining to spoilage (%) in fruits of sapota Cv. Kalipatti as influenced by different treatments are presented in Table 6.

Results revealed that all the treatments had significant effect on spoilage (%). On 3<sup>rd</sup> day of storage, during 2016-17, significantly lowest spoilage was noted with the T<sub>2</sub> - paddy straw (4.22 %). Significantly highest spoilage was recorded with the application of T<sub>0</sub> - control (5.24 %).

On 3<sup>rd</sup> day of storage, during 2017-18, significantly lowest spoilage was noted with the T<sub>2</sub> - Paddy straw (3.46 %) and this was on par with T<sub>1</sub> – sapota leaves (3.63 %), T<sub>3</sub> - Paper shreds (3.71 %), T<sub>4</sub> - Gunny bags (4.14 %). Significantly highest spoilage was recorded with the application of T<sub>0</sub> – control (10.41%). On 3<sup>rd</sup> day of storage, in pooled data, significantly lowest spoilage was noted with the T<sub>2</sub> - Paddy straw (3.95 %) and this was on par with T<sub>1</sub> – sapota leaves (4.13 %), T<sub>3</sub> - Paper shreds (4.18 %), T<sub>4</sub> - Gunny bags (4.62 %). Significantly highest spoilage was recorded with the application of T<sub>0</sub> – control (10.62 %).

On 6<sup>th</sup> day of storage, during 2016-17, significantly lowest spoilage was noted with the T<sub>2</sub> - paddy straw (25.63 %) and this was on par with T<sub>1</sub> – sapota leaves (28.52 %), T<sub>3</sub> - Paper shreds (28.23 %), T<sub>4</sub> - Gunny bags (30.60 %). Significantly highest spoilage was recorded with the application of T<sub>0</sub>– control (35.58 %). On 6<sup>th</sup> day of storage, during 2017-18, significantly lowest spoilage was noted with the T<sub>2</sub> - paddy straw (27.63 %) and this was on par with T<sub>1</sub>– sapota leaves (28.83 %), T<sub>3</sub> - Paper shreds (29.30 %), T<sub>0</sub> - Gunny bags (30.85 %). Significantly highest spoilage was recorded with the application of T<sub>4</sub> – Gunny bags (36.91 %).

On 6<sup>th</sup> day of storage, in pooled data, significantly lowest spoilage was noted with the T<sub>3</sub> - Paper shreds (25.06 %) and this was on par with T<sub>2</sub> – Paddy straw (27.13 %), T<sub>1</sub> - sapota leaves (28.31 %), T<sub>0</sub>- Gunny bags (30.47 %). Significantly highest spoilage was recorded with the application of T<sub>4</sub> – Gunny bags (36.25 %). On 9<sup>th</sup> day of storage, during 2016-17,

significantly lowest spoilage was noted with the T<sub>2</sub> - Paddy straw (59.39 %) and this was on par with T<sub>1</sub> – sapota leaves (62.28 %), T<sub>3</sub> - Paper shreds (61.28 %), T<sub>4</sub> - Gunny bags (62.58 %). Significantly highest spoilage was recorded with the T<sub>0</sub> - control (68.35 %).

On 9<sup>th</sup> day of storage, during 2017-18, significantly lowest spoilage was noted with the T<sub>2</sub> - Paddy straw (59.81 %) and this was on par with T<sub>1</sub> – sapota leaves (62.65 %), T<sub>3</sub> - Paper shreds (62.03 %), T<sub>4</sub> - Gunny bags (61.61 %). Significantly highest spoilage was recorded with the T<sub>0</sub> - control (69.17 %). On 9<sup>th</sup> day of storage, in pooled data, significantly lowest spoilage was noted with the T<sub>2</sub> - Paddy straw (59.60 %) and this was on par with T<sub>1</sub> – sapota leaves (62.48 %), T<sub>3</sub> - Paper shreds (60.54 %), T<sub>4</sub> - Gunny bags (61.94 %). Significantly highest spoilage was recorded with the T<sub>0</sub> - Control (68.76 %). On 12<sup>th</sup> day all the treatments showed end of shelf life in both the years (2016-17, 2017-18) and in pooled data.

The data in the Table 6 shows that among natural ripening media the highest spoilage in control might be due to the presence of micro - organisms and lowest spoilage in paddy straw might be because of the lesser load of micro -organisms compared to others. (Ingle *et al.*, 1981). These results are in confirmation with Geetharani *et al.* (2008) in sapota.

### Conclusion

The physical parameters were significantly influenced by use of naturally available materials for uniform ripening in sapota. Minimum physiological loss in weight (%), number of days taken for ripening and maximum shelf life was recorded with fruits ripened in gunny bags (T<sub>4</sub>). Maximum ripening percent, minimum spoilage and firmness were recorded with fruits ripened in paddy straw (T<sub>2</sub>). Fruits ripened in paddy straw maintained fruit quality and found to be better treatment.

### References

- Chundawat, B.S. 1998. Sapota. Agrotech Publishing Academy, Udaipur, India.
- Ezhilarasi, A and Tamilmani, C. 2009. Influence of paddy husk on the ripening of fruit of *Zizyphus mauritiana* Lamk. *Journal of Agricultural and Biological Science*. 4(6): 29-42.
- Geetharani, P., Mani Vannan, M.Z and Sankaranarayanan, R. 2008. Ripening behaviour of Sapota. *The Asian Journal of Horticulture*. 3(2): 250-252.
- Ingle, G.S., Khedkar, P.M and Dabhade, R.S. 1981. Ripening studies in Sapota fruit (*Archras Sapota L.*). *Indian Food Packer*. 35: 42-45.
- Ingle, G.S., Khedkar, D.M and Dabhade, R.S. 1982b. Physico chemical changes during growth of a Sapota fruit (*Archras Sapota L.*). *Indian Food Packer*. 36(4): 86-94.
- Selvaraj, Y and Pal, D.K. 1984. Changes in chemical composition and enzyme activity of two Sapodilla (*Manilkara chras*) cultivars during development and ripening. *Journal of Horticulture Science*. 59(2): 275-281.

Comment [WU4]: the

Sulladmath, U.V and Narayana Reddy, M.A. 2002. Sapota chapter 8. In:Fruits T.K. Bose, S.K. Mitra and D. Sanyal. (Ed's) Vol 2. 329-360. Naya Udyog, Kolkata, West Bengal, India.

UNDER PEER REVIEW

Treatments	Physiological loss in weight (%)											
	3 <sup>rd</sup> day			6 <sup>th</sup> day			9 <sup>th</sup> day			12 <sup>th</sup> day		
	2016-2017	2017-2018	Pooled	2016-2017	2017-2018	Pooled	2016-2017	2017-2018	Pooled	2016-2017	2017-2018	Pooled
T <sub>0</sub> - Control (Ripened naturally)	5.83	4.88	5.35	11.26	10.27	10.76	14.53	13.57	14.05	--	--	--
T <sub>1</sub> -Sapota leaves	6.03	5.11	5.57	12.45	11.44	11.94	15.63	14.73	15.18	--	--	--
T <sub>2</sub> - Paddy straw	6.13	5.23	5.68	13.26	12.30	12.78	16.85	15.89	16.37	--	--	--
T <sub>3</sub> - Paper shreds	6.10	5.13	5.61	12.51	11.81	12.16	15.25	14.33	14.79	--	--	--
T <sub>4</sub> - Gunny bags	5.67	4.82	5.25	10.66	9.67	10.16	14.23	13.32	13.77	--	--	--
Mean	5.03	5.49	12.03	11.10	11.56	15.30	14.37	14.83	5.03			
SE.m.±	0.03	0.06	0.03	0.01	0.11	0.06	0.03	0.07	0.04			
CD at 5%	0.08	0.18	0.08	0.04	0.33	0.17	0.01	0.21	0.11			

**Table 1.** Effect of naturally available materials on physiological loss in weight (%) of fruits in

sapota Cv. Kalipatti

Treatments	Number of days for ripening (days)		
	2016-2017	2017-2018	Pooled
T <sub>0</sub> - Control (ripened naturally)	8.25	7.25	7.75
T <sub>1</sub> -Sapota leaves	7.25	7.00	7.13
T <sub>2</sub> - Paddy straw	6.50	5.75	6.13
T <sub>3</sub> - Paper shreds	7.50	7.25	7.38
T <sub>4</sub> -Gunny bags	5.25	5.75	5.50
Mean	6.95	6.60	6.78
SE.m.±	0.27	0.29	0.22
CD at 5%	0.81	0.88	0.66

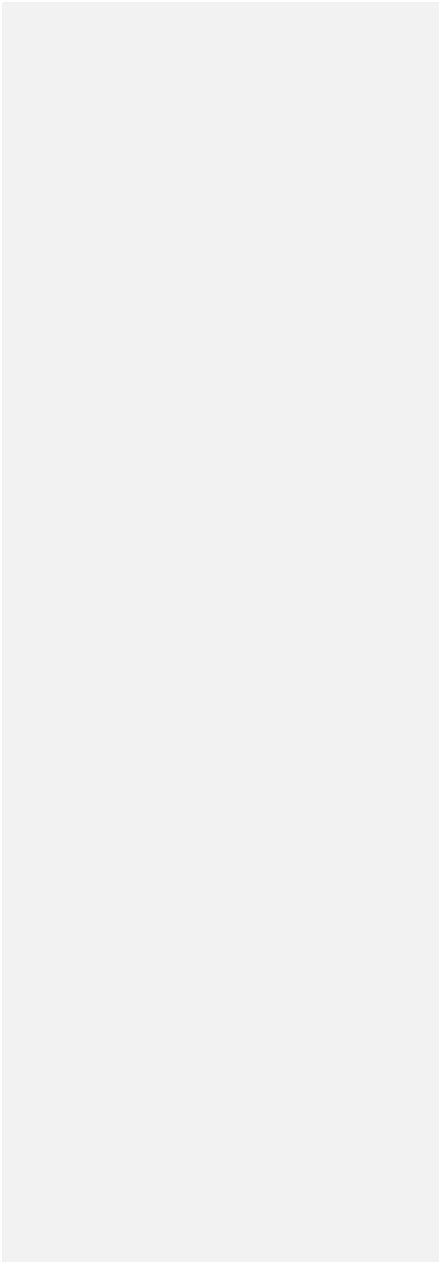
**Table 2. Effect of naturally available materials on number of days for ripening (days) in fruits of sapota Cv. Kalipatti**

UNDER PEER REVIEW

	<b>Firmness(kg/cm<sup>2</sup>)</b>
--	------------------------------------

**Table 3.**  
**Effect of naturally available materials on fruit firmness**

**(kg/cm<sup>2</sup>) in fruits of sapota Cv. Kalipatti**



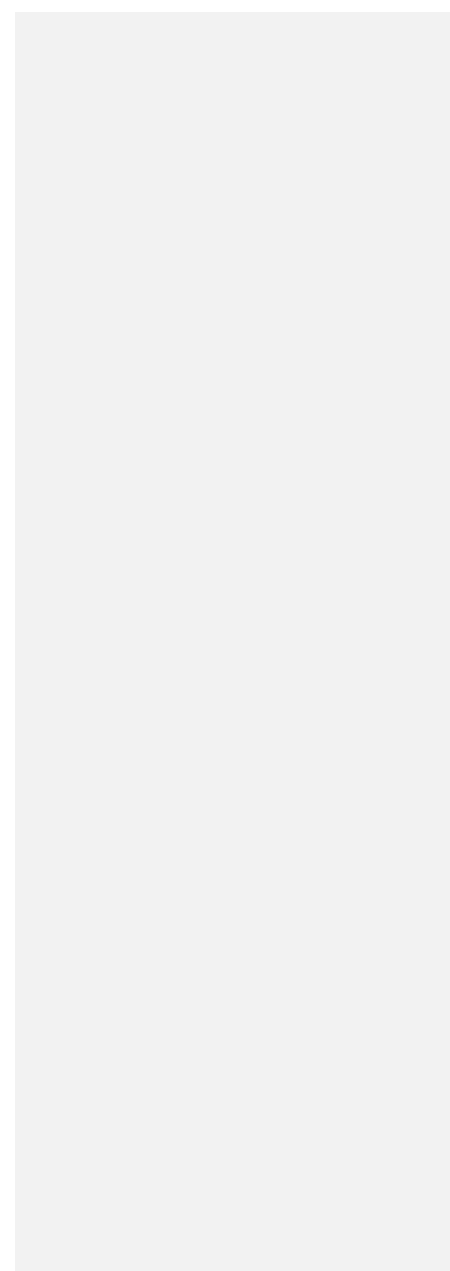
	3 <sup>rd</sup> day			6 <sup>th</sup> day			9 <sup>th</sup> day			12 <sup>th</sup> day		
	2016-2017	2017-2018	Pooled	2016-2017	2017-2018	Pooled	2016-2017	2017-2018	Pooled	2016-2017	2017-2018	Pooled
T <sub>0</sub> - Control (ripened naturally)	6.58	7.74	7.16	5.16	6.27	5.71	2.79	3.91	3.35	--	--	--
T <sub>1</sub> -Sapota leaves	5.71	6.70	6.21	3.84	4.83	4.33	70.13	70.03	2.29	--	--	--
T <sub>2</sub> - Paddy straw	5.34	6.34	5.84	3.24	4.35	3.79	72.24	71.76	1.75	--	--	--
T <sub>3</sub> - Paper shreds	5.61	6.65	6.13	4.50	5.54	5.02	73.53	73.70	2.62	--	--	--
T <sub>4</sub> -Gunny bags	5.32	6.31	5.82	3.37	4.45	3.91	71.25	71.06	2.15	--	--	--
Mean	5.71	6.75	6.23	4.02	5.09	4.55	1.00	5.00	2.43			
SE.m.±	0.01	0.03	0.02	0.04	0.03	0.03	0.03	0.09	0.05			
CD at 5%	0.04	0.08	0.05	0.12	0.08	0.09	0.09	0.26	0.15			

**Table 4. Effect of naturally  
fruit ripening (%) in fruits of**

T <sub>4</sub> –Gunny bags	72.69	72.00	72.35
Mean	71.73	71.83	71.78
SE.m.±	0.30	0.23	0.23
CD at 5%	0.91	0.69	0.70

**available materials on  
sapota Cv. Kalipatti**

UNDER PEER REVIEW



**Table 5. Effect of naturally  
life (days) in fruits of**

Treatment	Shelf life (days)		
	2016-2017	2017-2018	Pooled
T <sub>0</sub> - Control (ripened naturally)	9.75	9.25	9.50
T <sub>1</sub> -Sapota leaves	10.50	10.00	10.25
T <sub>2</sub> - Paddy straw	11.25	11.75	11.50
T <sub>3</sub> - Paper shreds	11.00	10.50	10.75
T <sub>4</sub> -Gunny bags	11.75	11.25	11.50
Mean	10.85	10.55	10.70
SE.m.±	0.23	0.30	0.22
CD at 5%	0.71	0.90	0.68

**available materials on shelf  
sapota Cv. Kalipatti**

**Table 6. Effect of naturally available materials on spoilage (%) in fruits of sapota Cv. Kalipatti**

Treatments	Spoilage (%)											
	3 <sup>rd</sup> day			6 <sup>th</sup> day			9 <sup>th</sup> day			12 <sup>th</sup> day		
	2016-2017	2017-2018	Pooled	2016-2017	2017-2018	Pooled	2016-2017	2017-2018	Pooled	2016-2017	2017-2018	Pooled
T <sub>0</sub> - Control (ripened naturally)	5.24	10.41	10.62	35.58	30.85	30.47	68.35	69.17	68.76	--	--	--
T <sub>1</sub> -Sapota leaves	4.74	3.63	4.13	28.52	28.83	28.31	62.28	62.65	62.48	--	--	--
T <sub>2</sub> - Paddy straw	4.22	3.46	3.95	25.63	27.63	27.13	59.39	59.81	59.60	--	--	--
T <sub>3</sub> - Paper shreds	4.81	3.71	4.18	28.23	29.30	25.06	61.28	62.03	60.54	--	--	--
T <sub>4</sub> -Gunny bags	4.31	4.14	4.62	30.60	36.91	36.25	62.58	61.61	61.94	--	--	--
Mean	4.66	5.07	5.50	29.71	30.70	29.44	62.78	63.05	62.66			
SE.m.±	0.01	0.11	0.32	0.02	0.03	0.05	0.12	0.11	0.20			
CD at 5%	0.03	3.16	3.06	5.20	5.19	5.41	5.82	4.60	5.23			

UNDER PEER REVIEW