

डा. एच. रविशंकर
निदेशक एम.एस.सी. (कृषि), पी.एच.डी.

Dr. H. Ravishankar
M.Sc. (Ag.), Ph.D.
DIRECTOR



Phone : 0522-2841022 (O)
0522-2440382 (R)
Mobile : 9956045353
Fax : 0522-2841025
Gram : MANGOSEARCH
Web Site : www.cishlko.org
E-mail : director@cish.ernet.in
drhravishankar@gmail.com

केन्द्रीय उपोष्ण बागवानी संस्थान
रहमानखेड़ा, डाकघर काकोरी, लखनऊ - 227 107 (भारत)
Central Institute for Subtropical Horticulture
Rehmankhhera, P.O. Kakori, Lucknow-227 107 (India)

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Press Release

Get higher price for mangoes through pre-harvest bagging of fruits

For the production of quality mango fruits free from attacks of fruit fly, sooty mold, bruises, damage by birds and post-harvest diseases like anthracnose, stem end rot and black rot, the developing fruits should be bagged a month prior to the harvest with brown paper bags. This simple approach also ensures uniform ripening of fruits after harvest without any blemishes and with attractive colouration and appeal. The shelf life of such fruits is also enhanced by two to three days under ambient conditions of storage. This innovation has been developed and validated for Dashehari, Langra, Chausa, Mallika and Amrapali varieties by Central Institute for Subtropical Horticulture, a constituent organisation of Indian Council of Agricultural Research, New Delhi under the Ministry of Agriculture.

Despite being endowed with rich mango variety diversity across the agro-ecological regions of the country, losses occur to the tune of 25-30 per cent in the supply chain owing to lack of use of proper post harvest handling protocols. The technique of pre-harvest bagging of fruits ensures production of good quality fruits with longer shelf life which could fetch higher price in both national and international markets. The brown paper bags to be adopted for this purpose should be around 37.5 cm (length) X 30.0 cm (width) in size preferably with broader base, so as to enclose maximum number of the fruits per bunch properly before securing its mouth by tying

with the help of sutli /thread. Bagging, however, is not recommended for varieties which develop attractive natural red colouration on ripening.

Precautions: - Any adhesive or gum which contains flour or any other edible material should not be used for making of bags as it may invite microbial growth and in turn contaminating the fruits.

Advantages of pre-harvest bagging of mango fruits

- Pre-harvest bagging of fruits protects from infestation of fruit fly and attack by sooty mould disease
- It protects fruits from damage by bruises arising due to strong winds and birds attack
- It ensures uniform fruits ripening with attractive colouration and higher market appeal
- It also protects fruits from damage by post-harvest diseases during ripening

For further details, please contact **Director, Central institute for Subtropical Horticulture, Rehmanhera, PO Kakori, Lucknow-227 107** or scientists of the Institute over Institute's Media Resource Centre's *phone-in-live* facility on telephone number 0522-2841082 on every Friday between 10:30 am and 4:00 pm.

Issued in the interest of farming community

Dr. H.Ravishankar
Director

Central Institute for Subtropical Horticulture
Rehmanhera, P.O. Kakori, Lucknow

Media resource centre: **0522-2841082**

Phone: **0522-2841022&24**; Fax: **0522-2841025**

E Mail : cish.lucknow@gmail.com

Website : www.cishlko.org