

Guava

Post Harvest Technology

Grading

The fruits are mostly graded as per the size and colour. Fully ripened fruits, which are yellow in colour are immediately sent to the market.

Packaging

For local markets the fruits are packed in bamboo baskets. As a padding material neem leaves or dried grass is used.

Storage

Mature-green and partially-ripe guavas are stored at 8-10°C for 2-3 weeks while fully-ripe guavas are stored at 5-8°C for 1 week at 90-95% optimum relative humidity