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.