

# Brinjal

## Post Harvest Technology

### **Grading :**

The fruits are graded according to their size and colour. The Bureau of Indian Standards has recommended three grades for brinjal, viz., Super, Fancy and Commercial.

### **Packaging :**

Normally the fruits are packed in bamboo baskets and transported to nearby markets.

### **Storage :**

The fruits can be stored for 1-2 days in summer and 3-4 days in winter season provided they are kept in shade under ordinary conditions.

In cold storage, the fruits are stored for 7-10 days at a temperature of 7-10°C with 85-95% relative humidity.

### **Cool Chain :**

Cool chain is essential during the transport of export quality commodity all the way from the farm to the customer. This helps in maintaining the temperature inside the box at the same low level as in the cold storage.

### **The various stages of the cool chain are:**

1. Coldstore at the farm.
2. Refrigerated truck from farm to the airport
3. Coldstore at the airport.
4. Building up of the pallet in a coldstore at the airport.
5. Loading the aircrafts directly from the coldstore in a short time.
6. Cargo aircraft maintains coldstore temperature in hold.
7. Off loading direct into a coldstore in the receiving country.
8. Refrigerated truck to the customers.