

Okra

Post Harvest Technology

Grading

After harvesting the fruits, they are stored under shade. The diseased and deformed fruits are sorted. Before sending to the market, the fruits may be graded according to the size.

Packaging

The harvested fruits are packed in baskets and covered with gunny bags before transporting to the local markets.

For exports, the fruits are loose packed in 2.5-5 kg boxes. The boxes should be ventilated and preferably be with full lid.

Storage

Shelf life of bhendi can be extended upto 8-10 days by storing them at 7-10°C with 95% relative humidity. Bhendi is chilling sensitive and exposure to temperatures below 7°C for a short time can result in discolouration, pitting and decay. Similarly temperatures above 10°C causes yellowing, toughening and rapid decay.

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.