

Papaya

Post Harvest Technology

Grading

The fruits should be graded as per the size and colour while discarding the damaged and diseased fruits.

Packaging

For local market the fruits should be stored in a single layer of straw until they become soft. However for distant transport, the individual fruits are wrapped in newspaper/tissue paper to avoid bruising injuries during transport. The fruits are then packed in single-layer fiberboard containers with packing materials between the fruits.

Storage

For **local** markets optimum temperature of 20°C was found both for ripening and satisfactory storage for two weeks. Storage below 10°C has been known to cause chilling injuries greater in mature- green than ripe papayas. Chilling injury symptoms include pitting, blotchy coloration, uneven ripening, skin scald, and increased susceptibility to decay. More than half ripe papayas (at least 50% yellow) can be stored at 4-10°C without developing symptoms of chilling injuries. Exposure of papayas to temperatures above 30°C for more than 10 days result in heat injury. The symptoms include uneven ripening, blotchy ripening, poor color, abnormal softening, surface pitting and accelerated decay.

For **exports** of papaya, hot water treatment is given by dipping the fruits for 30 minutes at 42°C immediately followed by a 49°C dip for 20 minutes. Quick cooling to 13°C after heat treatments minimizes heat injury.

Controlled-atmosphere (CA) storage (2% O₂ and 5-10% CO₂) at 10°C has been found beneficial for delayed ripening, firmness retention and avoid chilling injuries.

Transport

For local markets the fruits are transported in trucks while for distant markets it should be preferably sent through railways. Transportation through railways is faster and economical.