Vegetable Experiment Storage at Ambient Temperatures of 35° C

**CFGAP TEAM** 









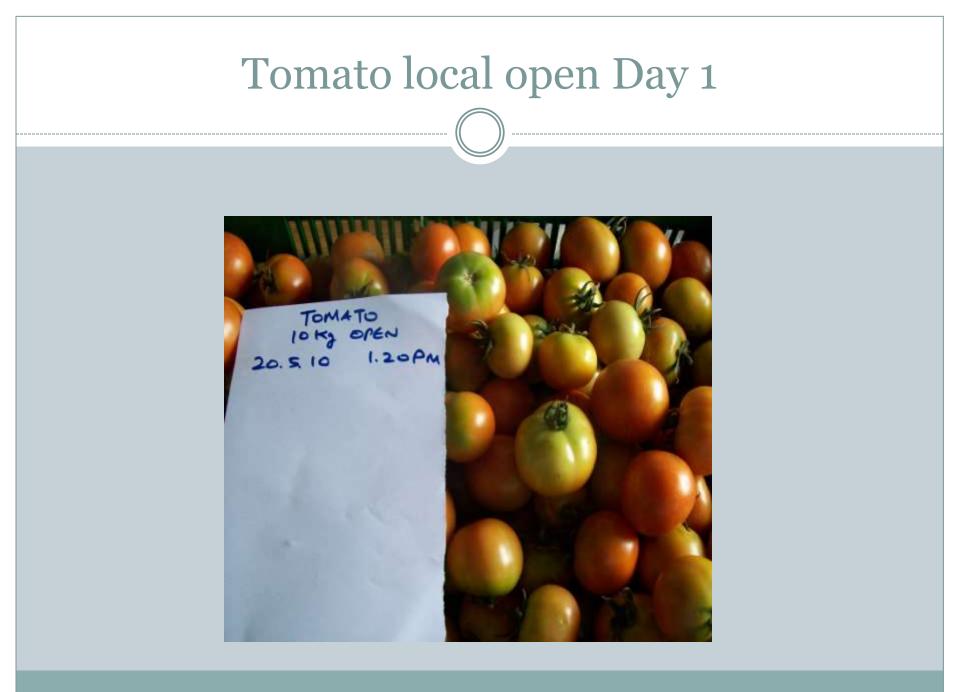






## Results

• Tomato became grade B by 5<sup>th</sup> day.



## Tomato local open Day 2



# Tomato local open Day 2

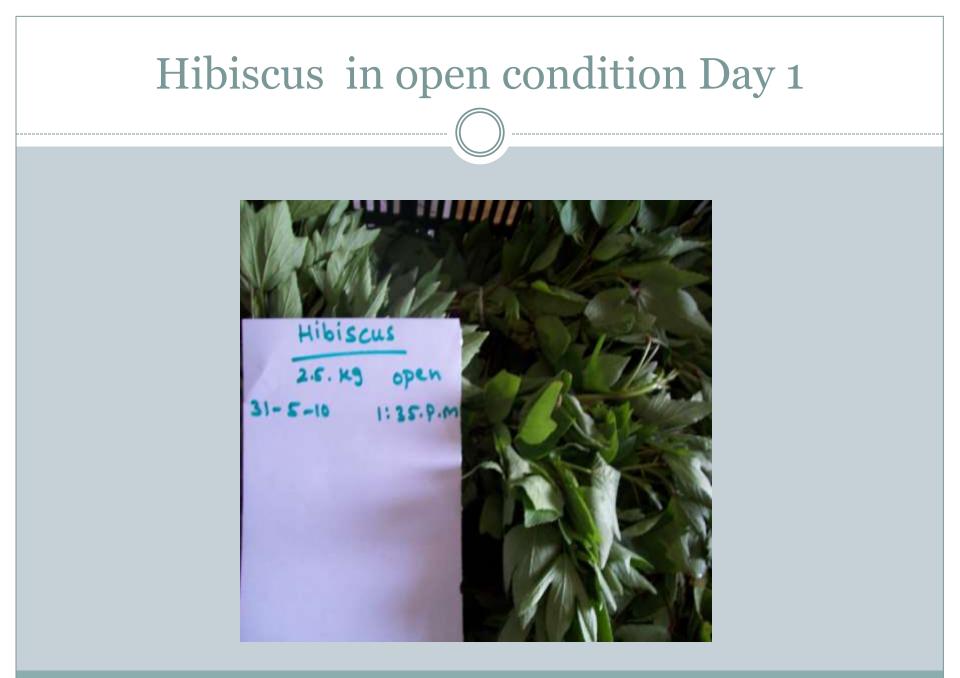


## Tomato local open Day 3





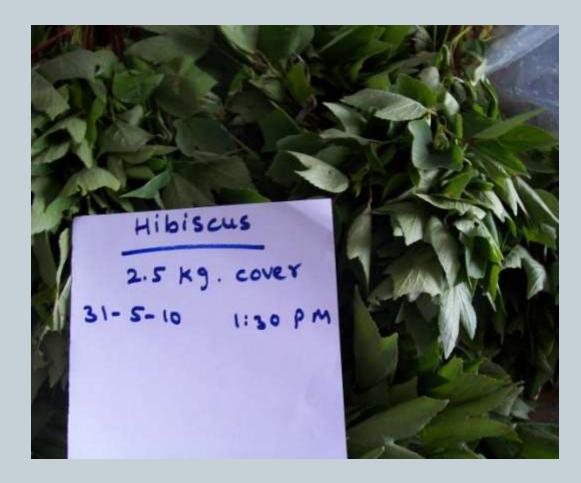
#### • Tomato in open condition became grade B on 3rd day

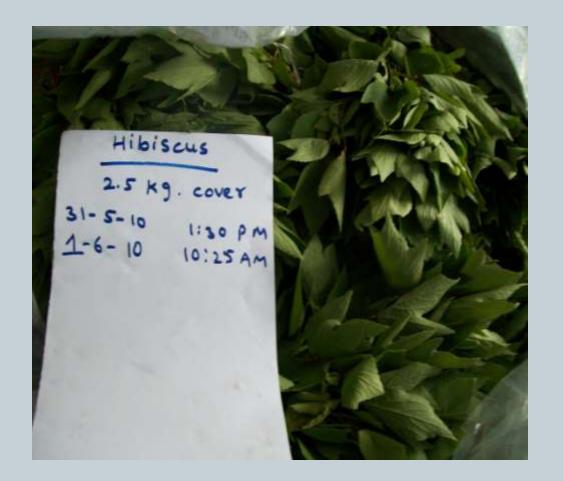


# Hibiscus in open condition Day 2 Hibiscus 2.5. Kg open - 5-10 1:35.P.M 1-6-10 10:35 AM

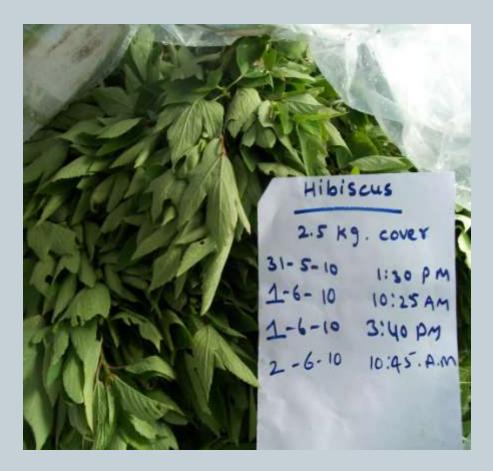


#### • Hibiscus became grade B with in one day.







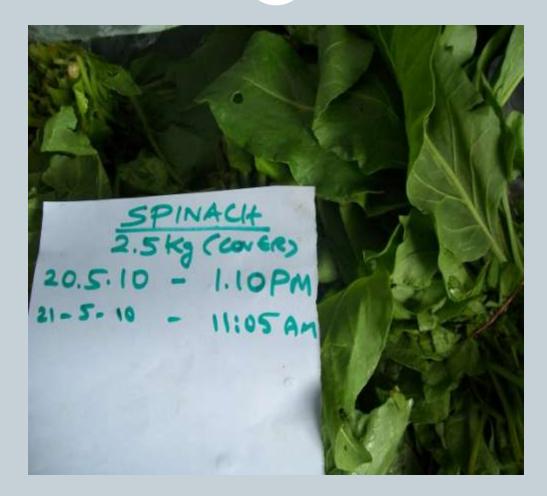




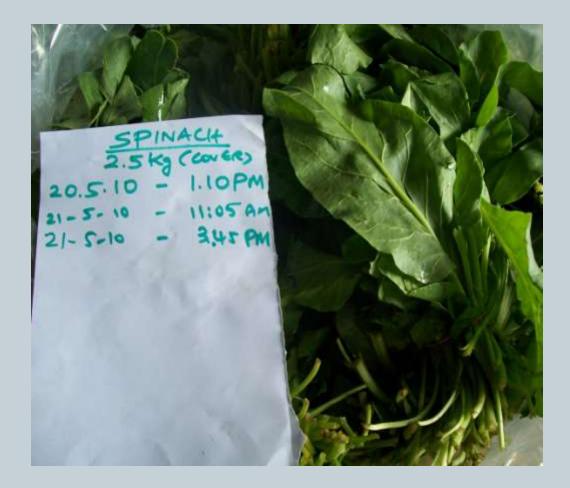
#### • Hibiscus became grade B by one and half day.



## Spinach in CA Films Day 2



# Spinach in CA Films Day 2

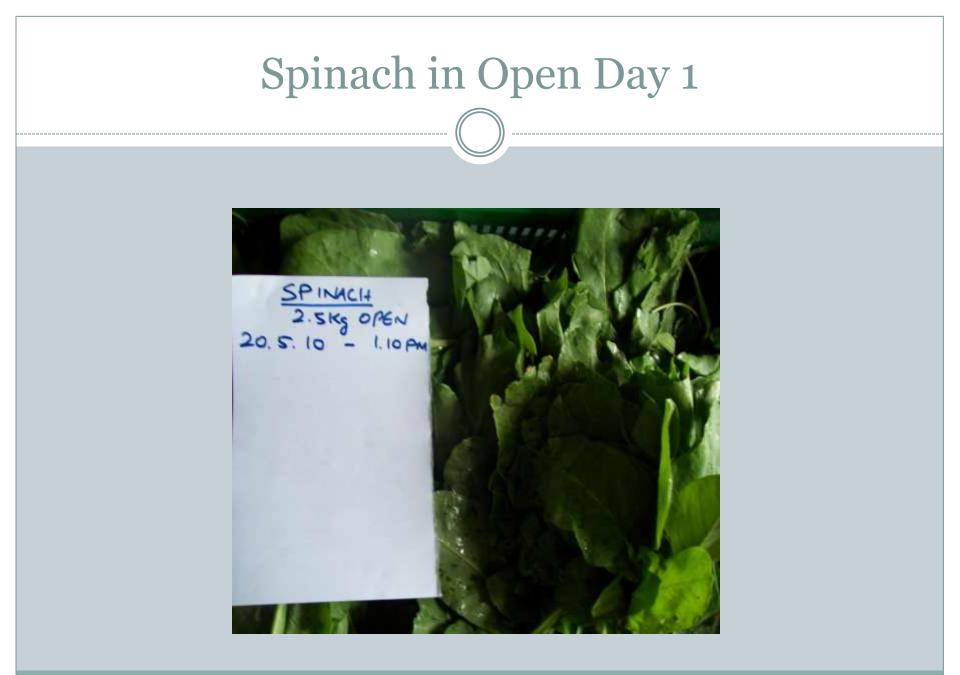


# Spinach in CA Films Day 3





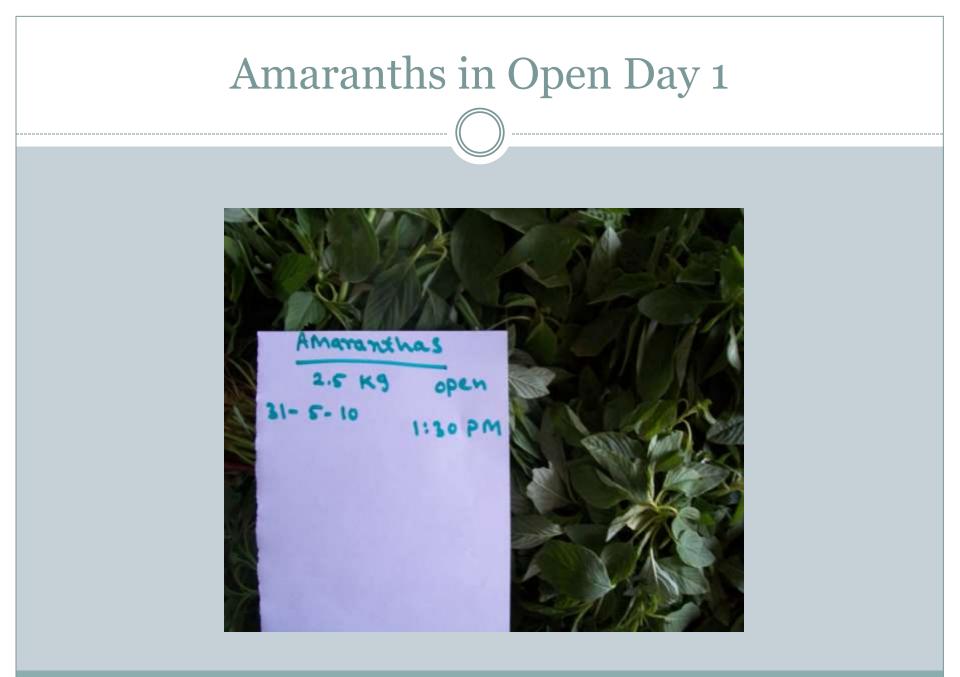
#### • Spinach became Grade B in one and half days.

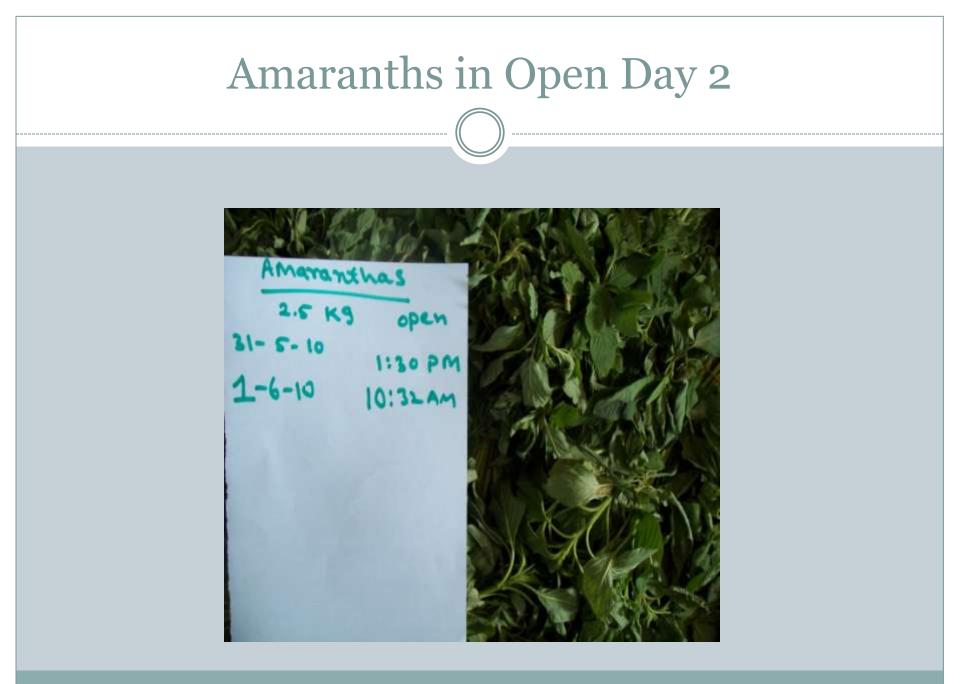




## Results

• Spinach in open condition became grade B less than 1 day.





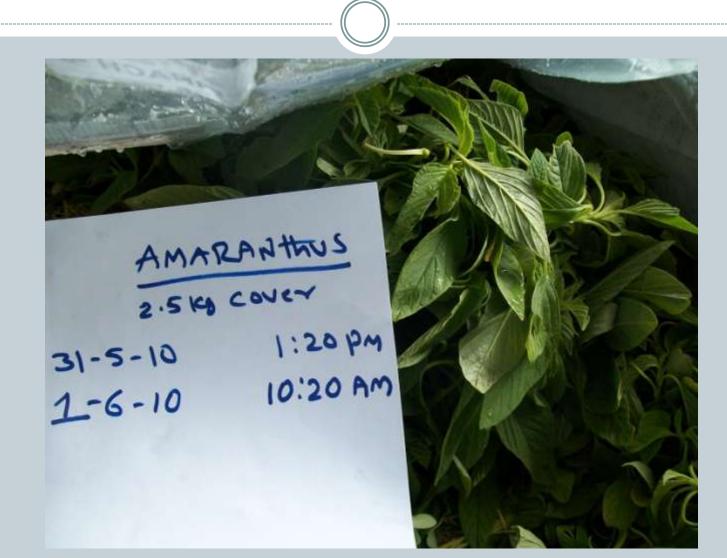


#### • Amaranths became grade B less than one day.

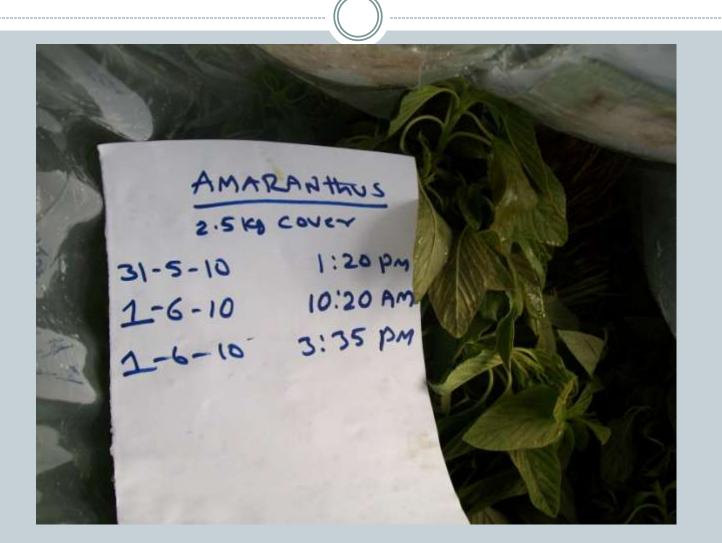
## Amaranths In CA film Day 1



## Amaranths In CA film day 2



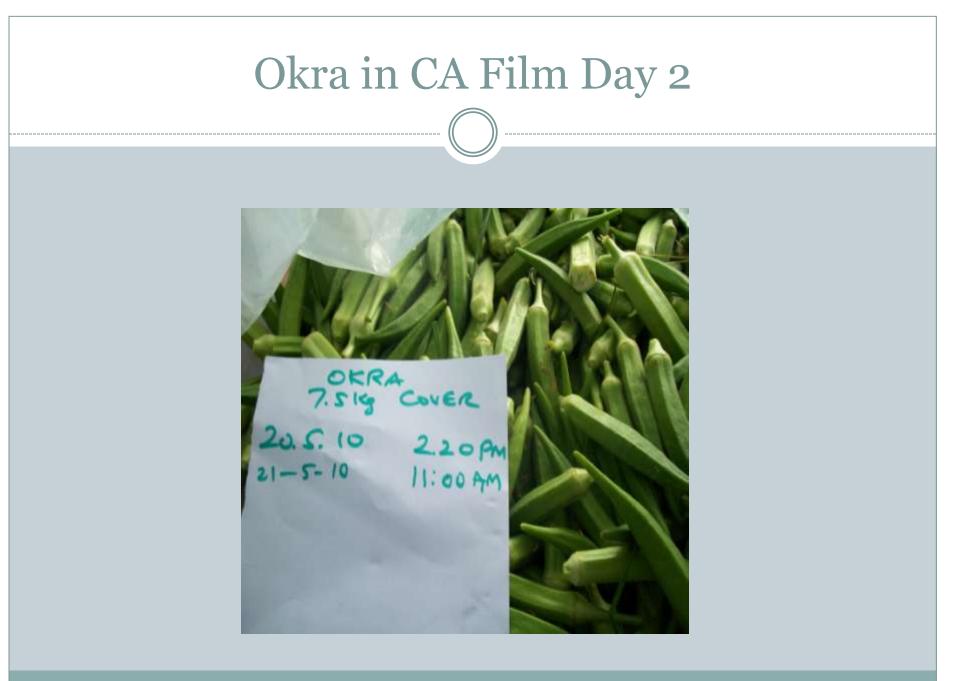
### Amaranths In CA film day 2



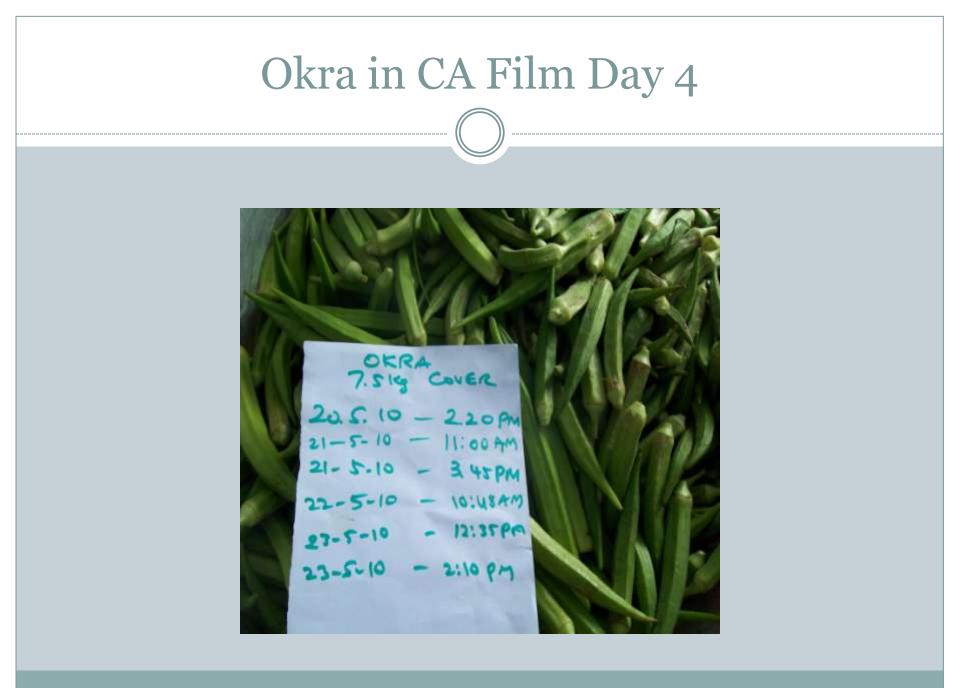


#### • Amaranths became grade B after 1 day









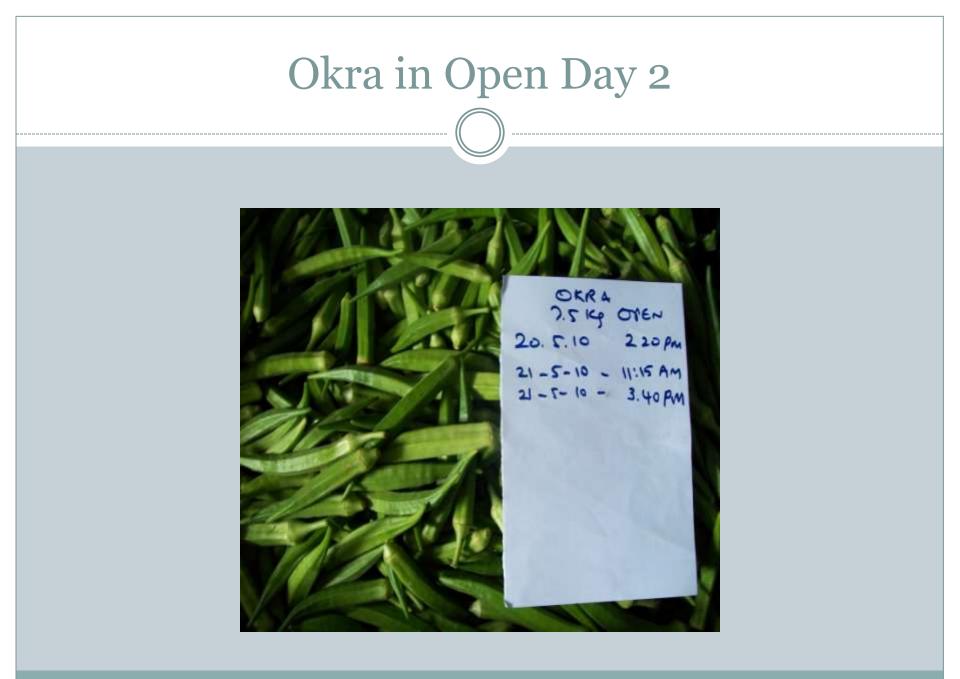


#### • Bhendi has converted in to grade B after three days.



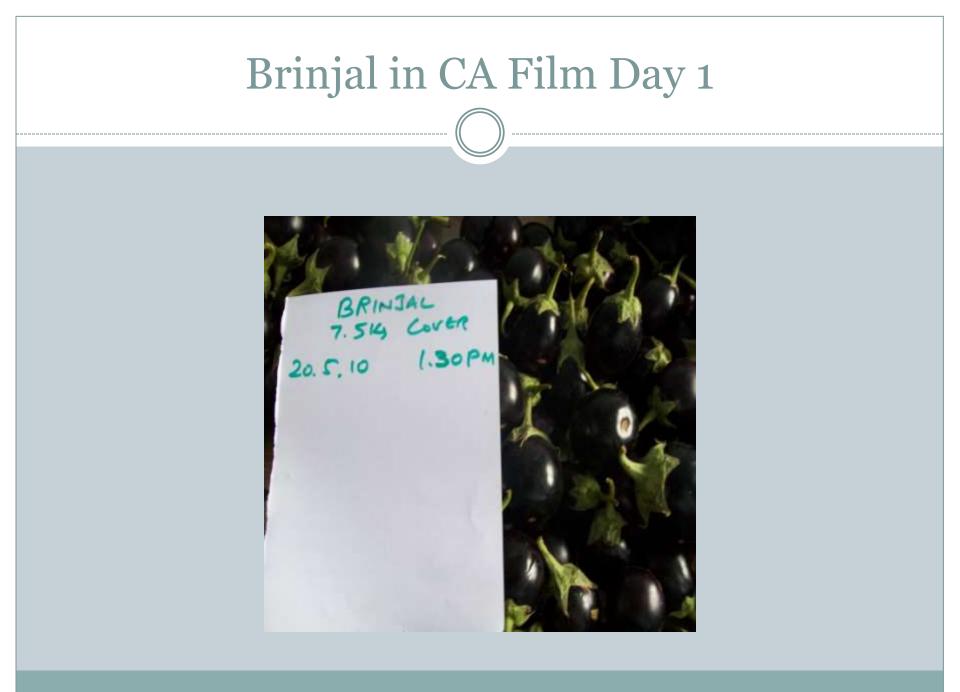
# Okra in Open Day 2





### Results

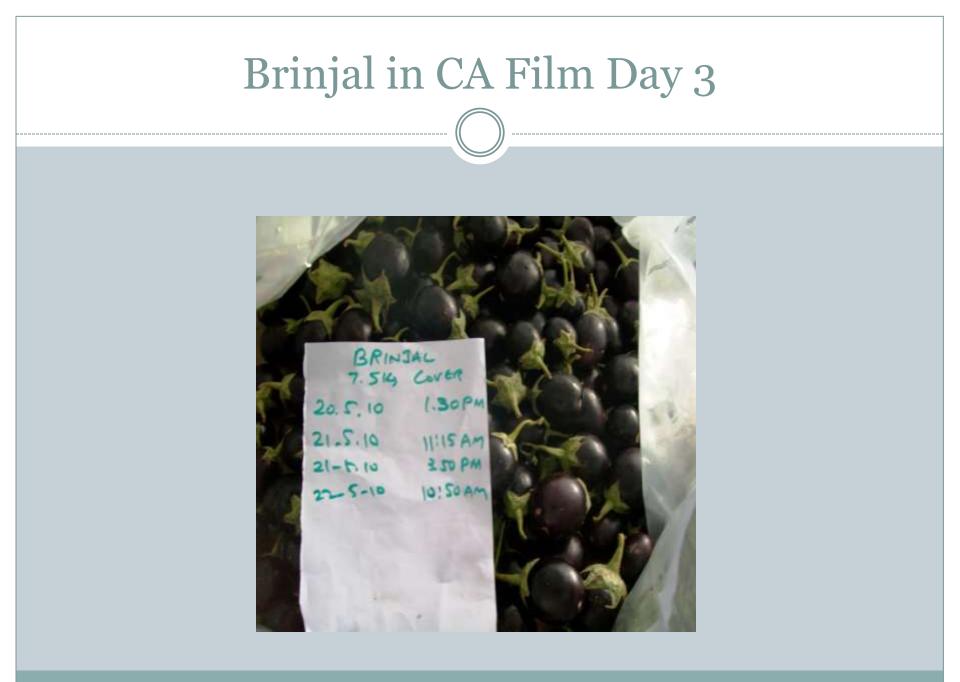
#### • Okra became soft on 2<sup>nd</sup> day evening.



## Brinjal in CA film Day 2







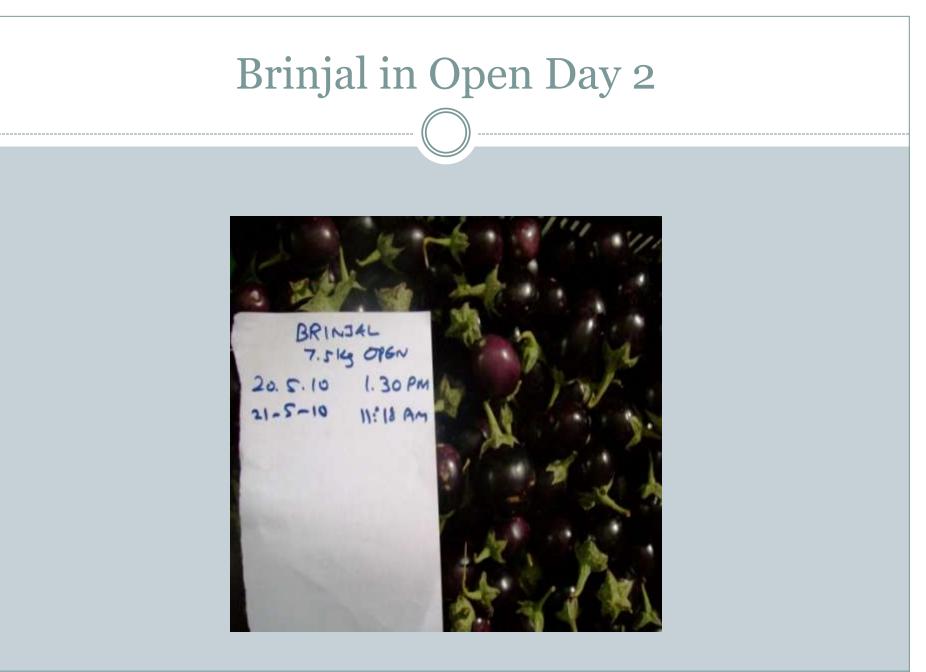
# Brinjal in CA Film Day 3



### Results

• Brinjal became grade b 3<sup>rd</sup> day evening.





# Brinjal in Open Day 2





### • Brinjal became grade B 2<sup>nd</sup> day evening

# Conclusion

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SKU	Open	CA film	Difference
Tomato	48 hours	96 hours	48 hours
Hibiscus	20 hours	36 hours	16 hours
Spinach	20 hours	36 hours	16 hours
Amaranths	20 hours	24 hours	4 hours
Okra	24 hours	72 hours	48 hours
Brinjal	20 hours	48 hours	28 hours

