

ABSTRACT

Papaya (*Carica papaya* L.) is one of the most important fruit of India. It is rich source of vitamins, minerals, carbohydrates and carotenoides. The papaya is highly perishable in nature. Hence problem of deciding its maturity standard, storage and preservation warrants attention. Papaya Cv. Taiwan 786 is popular amongst farmers due to its high yielding ability and attractive size, shape and colour.

A study was undertaken to standardize the maturity level of papaya with physical and days computation method. The physio-chemical composition of papaya Cv. Taiwan 786 was determined. The storage behaviour of papaya with respect to different treatments and different storage temperatures was observed. The effect of maturity standard on processing value of papaya was also studied. After exhaustive experimentation, following results are obtained.

- i) Harvesting of papaya fruit at 140-150 days after anthesis or when it attains 1.03 to 1.048 density, increase the shelf life.
- ii) Treatment with wax emulsion coating and intact film extended storage life of papaya.
- iii) Storage life of papaya can be extended upto 20 days if stored in cold storage at 8^oC and 85-90% RH.
- iv) Papaya fruit can be processed into jam and leather of acceptable quality when harvested at 170 days after anthesis.