

EFFECTS OF POTASSIUM DIFORMATE
AND CHLORITE SOLUTION ON THE SHELF LIFE AND
POST HARVEST QUALITY OF EGGPLANTS
(*Solanum melongena* L.) var. esculentum.

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Effects of postharvest dipping using hypochlorite solution on the
shelf life and post harvest quality of eggplants (*Solanum
melongena* L.) var. *esculentum* / Umi Fahada Farouk Idnan.

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**EFFECTS OF POSTHARVEST DIPPING USING HYPOCHLORITE
SOLUTION ON THE SHELF LIFE AND POST HARVEST QUALITY OF
EGGPLANTS (*Solanum melongena L.*) var. esculentum.**

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ABSTRACT

This study was conducted to investigate the effects of post harvest dipping using sodium hypochlorite (NaOCl) solution on the shelf life and post harvest quality of eggplants (*Solanum melongena L.*) var. esculentum in laboratory study. Eggplants were dipped in different concentrations of Sodium hypochlorite that is 0.5%, 1%, 2% and control (without dipping) for up to 5 min. Texture and microbes of the dipped samples were determined after the samples were exposed in ambient (24°C). Result showed that firmness did not give significant effect compared to the other treatments while from the microbes analysis it appears to show contamination from fungi. It was found that sodium hypochlorite at 5% gave significance effects on post harvest quality of eggplants (*Solanum melongena L.*) var. esculentum compared to the control treatment.