

ABSTRACT

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A series of experiments was carried out to investigate the conditions necessary for export of a strain of "Solo" papaya from Trinidad to London. Harvesting method, storage temperatures, stage of maturity at harvest, anti-fungal treatments and various wrapping treatments were considered. A successful experimental shipment was sent to London.

The results indicated that fruit should be harvested when the first signs of yellowing are seen. Great care must be taken to avoid damaging the fruit at harvest else rots develop in store. 55° F was found to be the best storage temperature to allow post cold store ripening. Chilling damage occurred at and below 45° F. Little or no wastage occurred when fruit were stored at 55° F for two weeks and then ripened at tropical temperatures. Perforated polythene was found to be suitable as a wrapping since it retained fruit appearance by preventing desiccation. Whole polythene did this but it also retarded ripening and upset the metabolism of the fruit. No successful method of fungal control during storage and ripening was devised.