

Summary

All over India people are suffering from nutritional losses and acceptability determination as well due to the drastic methods of processing and preservation. India is the second largest country to produce horticulture food according to Food and Agriculture Organization (FAO) statistics. Many factors contribute to postharvest losses in fresh fruits and vegetables. Fruits and Vegetables are living parts of plant and contain 65 to 95 percent water. The source of microbes includes fecal matters, during transport insect, dust and processing conditions, where in storage temperature acts like a booster. Gram negative bacterial flora causes major spoilage vegetables. They thrive and multiply faster at ambient temperatures and high humidity.

Several essential nutrients are required for human health. Fruits and vegetables are the rich source of vitamins, minerals, antioxidants and fibres. Effective elimination of postharvest losses has been required good knowledge and ideas exchange among farmers, scientists. Maintenance of the physical appearance, flavour, market value is a must for consumers. Several preservation methods like cold storage, modified atmosphere packaging and edible coating have been used for keeping the fruits and vegetables for longer period.