

# Effect of Different Curing Methods on Quality of Onion Bulb at Ambient Storage

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**Abstract**—Among fresh vegetables, onion is a delight item to exports. The major problem encountered in the onion trade is the huge losses during storage because of low storage ability. Post-harvest curing is one of the most important practices to store bulbs for longer time. Keeping that in view present study was investigated at the main garden of Department of Horticulture, Dr. P.D.K.V., Akola (M.S.) during the Rabi season of 2013-14 by using the cv. Akola Safed. Five treatments (T) were used for this study, T<sub>1</sub> comprised, field cured bulbs were kept under 50 % shade for 12 days and tops removed immediately after harvesting. In T<sub>2</sub>, T<sub>3</sub>, T<sub>4</sub> and T<sub>5</sub>, field cured bulbs were kept under 50% shade for 15 days with topping at 3, 5, 10, 15 days after harvesting, respectively. Results indicated that curing methods significantly influenced the quality of onion. The highest total soluble solids, ascorbic acid, total sugars, non-reducing sugars, titrable acidity with the curing treatment T<sub>5</sub> whereas lowest under T<sub>2</sub>. Also, the maximum percent of dry matter, marketable bulbs and colour of bulb found with the curing treatment T<sub>5</sub>. Among all the curing treatments, T<sub>5</sub> was found superior over others in enhancing the quality of onion bulb.

**Keywords:** Onion, curing methods, ambient storage.