

Changes in Biochemical Characteristics of different Aonla (*Emblica officinalis* G.) Cultivars during Storage

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Abstract—An experiment was conducted to study the biochemical changes in five cultivars of Aonla during storage at room temperature. TSS content of fruits decreased with increasing period of storage in all the cultivars. Minimum TSS was retained in the fruits of Banarasi (7.7⁰Brix) whereas maximum TSS was retained in Hathijhul fruits (9⁰Brix). Total sugars of fruits increased during storage from 3rd to 15th day of storage in all the cultivars. Maximum total sugars content was observed in the fruits of cv. Chakaiya (7.9%) after 15 days of storage. Whereas minimum total sugars were retained in the fruits of cv. Kanchan (4.63%) after same period of storage. Reducing sugars also increased with increasing period of storage in all the cultivars of aonla fruit. Maximum increase was observed in the fruits of cv. Chakaiya (1.7%) after 15 days of storage whereas minimum reducing sugars were observed in cv. hathijhul (1.29%).