

01	TITLE	DEVELOPMENT OF CA STORAGE PROTOCOL FOR MANGO FRUIT
	Objective	To evaluate the effect of O ₂ and CO ₂ concentration on shelf life extension of Mangoes.
	Research Workers	Farah Shamim Abdul Rahim Khan Muhammad Asghar
	Project Duration	2015 – 2018
	Location	Post Harvest Research Centre, AARI, Faisalabad
	Treatments	T ₀ Storage at Ambient condition T ₁ 3% O ₂ +4% CO ₂ T ₂ 3% O ₂ +6% CO ₂ T ₃ 4% O ₂ +5% CO ₂ T ₄ 6% O ₂ +5% CO ₂
	Layout Design	CRD Factorial No. of Replications = 3 No. of treatments = 5
	Plan of Work	Mango cultivar Samar bahisht (Chunsa) will be harvested at half maturity stage. Fruit will be de-sapped and transported in reefer container. After Hot Water Treatment (HWT) at 52°C for 5 minutes, and subsequent cooling to desired temperature, fruits will be stored in different combination @ 10± 2 ⁰ C as mentioned above including an ambient air condition, to evaluate the effect of storage under CA conditions. Fruits will be removed from the CA chambers, after five weeks, followed by ripening with ethylene. For ripening, fruit will be applied with ethylene @100 ppm for 24-48 hours or as per requirement, in ripening chambers. Quality of ripened fruit will be tested using general fruit quality analysis (TSS, pH, Firmness, color). For the purpose of statistical experimentation, three factor factorial, Completely Randomized Design (CRD), with triplicates will be used. Means will be compared using Least Significant Difference (LSD) at 95% confidence level.
	Previous Year's Results	New Experiment

02	TITLE	EFFECT OF DIFFERENT STORAGE TECHNIQUES ON PHYSIOLOGY OF TOMATO
	Objective	<ul style="list-style-type: none"> • To extend shelf life of tomatoes using different storage methods. • To evaluate best storage method.
	Research Workers	Zarina Yasmin M.Asghar Farah Shamim
	Project Duration	2015 – 2018
	Location	Post Harvest Research Centre, AARI, Faisalabad
	Treatments	T ₀ Storage at Ambient condition T ₁ CA Storage at 5% O ₂ + 5% CO ₂ T ₂ MAP (Packed in polyethylene bags of 0.05mm) at ambient T ₃ MAP (Packed in polyethylene bags of 0.05mm) + 10 °C T ₄ low temperature storage at 10 °C

	Layout Design	CRD Factorial No. of Replications = 3 No. of treatments = 5
	Plan of Work	Tomatoes (Nagina) will be harvested at mature green stage from VRI, Faisalabad. Fruit will be pre-cooled and washed with 200ppm sodium hypochlorite solution. After subsequent drying, fruits will be stored according to above mentioned treatments. Fruits will be removed from the storage chambers after ten days to test quality using physico-chemical analysis (weight loss %, color, TSS, pH, Firmness, acidity and decay %). For the purpose of statistical experimentation, two factor factorial, Completely Randomized Design (CRD), with triplicates will be used. Means will be compared using Least Significant Difference (LSD) at 95% confidence level.
	Previous Year's Results	New Experiment
03	TITLE	IMPACT OF CA STORAGE ON STORAGE BEHAVIOUR AND POST HARVEST QUALITY OF APPLES
	Objectives	<ul style="list-style-type: none"> • To explore the effects of CA storage on the quality of mature apples. • To examine the physicochemical behavior of apple stored at controlled oxygen and carbon dioxide level and at low temperature.
	Research Workers	Irrum Babu Abdul Rahim Khan M. Asghar
	Project Duration	2015 – 2018
	Location	Post Harvest Research Centre, AARI, Faisalabad
	Treatments	T0 Control T1 O ₂ = 1%, CO ₂ = 1% T2 O ₂ = 2%, CO ₂ = 1% T3 O ₂ = 3%, CO ₂ = 1%
	Layout Design	CRD (factorial) No. of Replications = 3 No. of treatments = 4
	Plan of Work	Apples (Red Delicious) will be purchased from Hill Fruit Research Station, Murree and pre-cooled by reefer container as soon as possible. Pre-cooled apples will be immersion-cleaned by chemical solutions before the preservation process. Chemical solutions are used for immersion-cleaning, including Calcium Chloride solution (3%) and Thiabendazole solution (2500mg/kg). Apples will be stored according to treatments in CA chambers at 2 ⁰ C± 2 ⁰ C and 80-85% RH for further studies. Data regarding weight loss %, firmness, pH, TSS, acidity and color will be determined after three months interval.
	Previous Year's Results	New Experiment
04	TITLE	IMPACT OF CA STORAGE ON STORAGE BEHAVIOUR AND POST HARVEST QUALITY OF LITCHI

Objectives	<ul style="list-style-type: none"> To explore the effects of CA storage on the storage quality of mature litchi. The objective of this study will be to access the effect of the selected CA and low temperature storage condition on the post harvest quality of litchi.
Research Workers	Irrum Babu Zarina Yasmin A.R.Khan
Project Duration	2014 – 2017
Location	Post Harvest Research Centre, AARI, Faisalabad
Treatments	T0 Control T1 O ₂ = 4%, CO ₂ = 5% T2 O ₂ = 4%, CO ₂ = 7.5% T3 O ₂ = 4%, CO ₂ = 10%
Layout Design	CRD (factorial) No. of Replications = 3 No. of treatments = 4
Plan of Work	Litchi will be purchased from the local market and pre-cooled by reefer container as soon as possible. Pre-cooled litchi will be immersed in 200ppm thiabendazole solutions before the preservation process. Sorting and grading of litchi can be carried out before storage manually on color, size, mechanical damage, diseases and pests basis. Litchi will be packed in mesh bags. Then the packed litchi will be stored according to treatments in CA chambers at 5± 2 ⁰ C and 90-95% RH for further studies. Data regarding weight loss %, firmness, pH, TSS, acidity and skin color will be determined after four days interval.

Previous Year's New Experiment

05

TITLE	EFFECT OF CHITOSAN COATING ON QUALITY RETENTION OF COLD STORED STRAWBERRIES
Objective	To evaluate the effect of chitosan coating on shelf life extension, moisture loss and fungal decay on cold stored strawberries.
Research Workers	Irrum Babu Abdul Rahim Khan Liaqat Ali
Project Duration	2014 – 2017
Location	Post Harvest Research Centre, AARI, Faisalabad
Treatments	T ₀ Control T ₁ 0.5% chitosan coating T ₂ 1% chitosan coating T ₃ 1.5% chitosan coating T ₄ 2% chitosan coating
Layout Design	CRD Factorial No. of Replications = 3 No. of treatments = 4

	Plan of Work	Fruit of strawberry (chandelier) was harvested from orchard of Sharqpur. Strawberries of uniform size, shape, color and free of mechanical damage or fungal decay was selected and washed with 200ppm TBZ solution prior to coating. After washing fruits were dipped into different concentration of chitosan solutions as mentioned above for 15 seconds and dried at 20 ± 2 °C for 1 hour, then packed in perforated PET boxes. Boxes were kept at 4°C and 80% RH up to maximum acceptable period. Data was recorded for weight loss, TSS, Acidity, pH, Firmness and Color after 3 days interval.
06	Previous Year's Results TITLE	Strawberries coated with 1.5% chitosan showed best result regarding firmness and extended storage life upto 15 days. Table 1 EFFECT OF 1-MCP ON POST HARVEST QUALITY OF BITTER GOURD (<i>Momordica charantia</i>)
	Objectives	<ul style="list-style-type: none"> • To explore the effects of 1-MCP on delaying ripening of Bitter gourd. • To examine the physicochemical behavior of Bitter gourd stored at low temperature
	Research Workers	Farah Shamim M. Asghar Zareena Yasmin
	Project Duration	2014 – 2017
	Location	Post Harvest Research Centre, AARI, Faisalabad
	Treatments	T ₀ Control T ₁ 10ppm T ₂ 20ppm T ₃ 30ppm
	Layout Design	CRD (factorial) No. of Replications = 3 No. of treatments = 4
	Plan of Work	Bitter gourd (Faisalabad long) was harvested from the field of Vegetable Research Institute, AARI at immature stage. After manual grading and sorting, fruit was cleaned with muslin cloth. Above mentioned treatments were applied for 24 hours at 25 ± 2 °C, then packing was done in perforated plastic bags (22 perforations) and stored at 15°C with 80-85% RH for further studies. Data regarding weight loss %, firmness, fiber, TSS, decay % and color was determined after two days interval.
07	Previous Year's Results TITLE	Bitter gourd treated with 20 ppm 1-MCP showed best results regarding decay percent, firmness and extend storage life for 18 days. Table 2. DEVELOPMENT OF RIPENING PROTOCOL FOR BANANA FRUIT (<i>Musa acuminata L</i>)
	Objectives	To develop a complete protocol to extend the shelf life of banana fruit. To control the crown browns and peel blackening in banana fruit.
	Research Workers	Zarina Yasmin M. Asghar Irrum Babu
	Project Duration	2014 – 2017
	Location	Post-Harvest Research Centre, AARI, Faisalabad

Treatments	T ₀ Control T ₁ HWT (50°C for 15 minutes) T ₂ Sodium hypochlorite (150 ppm) T ₃ HWT (50°C for 10 minutes)+ sodium hypochlorite (150 ppm)
Layout Design	CRD (factorial) No. of Replications = 3 No. of treatments = 6
Plan of Work	Fully matured green Banana (Cavendish) was procured from the market. Fruit hands was cut from the bunches and dipped into water along with potassium aluminum sulphate (1.5 %) to control latex problem. Fruit was subjected to above mentioned treatments and then air dried. Fruit was exposed to ethylene gas (200 ppm) at 25°C for 24 hours and packed in polyethylene bags (22 gauge) then stored at 14°C ± 2°C with 90-95% RH for further studies. Data regarding weight loss %, firmness, pH, TSS and color was determined after two days interval.
Previous Year's Results	Bananas dipped in hot water along with fungicide solution (T ₃) maintained their quality up to two weeks as little peel blackening and crown browning was observed. Table- 3
08 TITLE	EFFECT OF ETHYLENE ANTAGONISTIC CALCIUM SALTS ON CONSERVATION OF GUAVA FRUIT(<i>Psidium guajava</i>)
Objectives	To delay the onset of ripening and senescence process and evaluate the effect of post-harvest application of calcium salts on the post-harvest life of guava fruit.
Research Workers	Zarina Yasmin M Asghar Farah Shamim
Project Duration	2014 – 2017
Location	Post-Harvest Research Centre, AARI, Faisalabad
Treatments	T ₀ Control T ₁ Ca(NO ₃) ₂ 1% T ₂ CaCl ₂ 1% T ₃ CaSO ₄ 1%
Layout Design	CRD (factorial) No. of Replications = 3 No. of treatments = 4
Plan of Work	Guava fruit of gola/sofaida variety was harvested at light green mature stage from the selected trees of Horticultural Research Institute, AARI in collaboration with Entomological Research Center, AARI for pre-harvest fruit fly infestation. After sorting and grading the fruit was washed with TBZ 100ppm and dipped into Hot water at 46°C for 35 min. Then fruit was subjected to treatments mentioned above, air dried and subsequently packed in newspaper. Both treated and untreated fruit samples will be placed at ambient temperature. Quality parameters like weight loss %, TSS Firmness, pulp acidity, Vit C, reducing & non-reducing sugar and pH will be recorded after three days interval. Residual effects of pre/post-harvest sprays will be determined by the biochemistry section, AARI, FSD.
Previous Year's Results	Guava fruit treated with Ca(NO ₃) ₂ maintained their quality attributes up to one week at ambient temperature followed by CaCl ₂ and CaSO ₄ respectively. Table 4

09	TITLE	EVALUATION OF POST HARVEST STORAGE QUALITY OF IRRADIATED MOSAMBI (<i>Citrus sinensis</i>)
	Objective	To control decay and maintain quality attributes of Mosambi for longer period of time.
	Research Workers	Farah Shamim Zarina Yasmin Malik Asghar
	Project Duration	2014 – 2017
	Location	Post Harvest Research Centre, AARI, Faisalabad
	Treatments	T ₀ Control T ₁ Gamma radiation @ 0.5kGray T ₂ Gamma radiation @ 1kGray T ₃ Gamma radiation @ 1.5kGray
	Layout Design	CRD Factorial No. of Replications = 3 No. of treatments = 4
	Plan of Work	Citrus fruit (Mosambi variety) was harvested from Horticultural Research Institute, AARI, Faisalabad. After manual grading, sorting and washing, fruits were subjected to radiation treatments as mentioned above from PARAS foods (PVT) Lahore. Fruits were stored at 5±2 ⁰ C with 90-95 RH. Data was recorded for TSS, Acidity, pH, Firmness, vit C and decay % after one week interval up to maximum acceptable period.
	Previous Year's Results	Mosambi irradiated with 1.5kGray showed better results regarding weight loss and firmness. Table 5.
10	TITLE	SHELF LIFE EXTENSION OF PEA PODS BY THE APPLICATION OF SPROUT SUPPRESSANT
	Objectives	To control pea pods sprouting during low temperature storage.
	Research Workers	Abdul Rahim Khan Farah Shamim Irrum Babu
	Project Duration	2014 – 2017
	Location	Post Harvest Research Centre, AARI, Faisalabad
	Treatments	T ₀ Control T ₁ Packing in polyethylene bag (22 gauge) T ₂ Potassium permanganate (1.5g)+ Packing in polyethylene bag (22 gauge) T ₃ Mint oil (1%) + Packing in polyethylene bag (22 gauge)
	Layout Design	CRD (factorial) No. of Replications = 3 No. of treatments = 4
	Plan of Work	Pea pods were harvested from the Vegetable Research Institute, AARI at mature green stage. After manual grading and sorting, peas were washed with potassium sorbate (1500ppm). Then above mentioned treatments were applied, stored at 0±2 ⁰ C with 80-85% RH for further studies. Data regarding weight loss %, firmness, sprouting % and color of pea pods were determined after three days interval.
	Previous Year's Results	Peas packed in polyethylene bag (22 gauge) predicted good quality for 42 days. Table 6

11	TITLE	EFFECT OF ALOE VERA GEL ON QUALITY AND STORAGABILITY OF GRAPES UNDER LOW TEMPERATURE
	Objectives	Use of natural edible coating to prolong the quality and shelf life of fresh produce.
	Research Workers	Irrum Babu Farah Shamim M.Asghar
	Project Duration	2013 – 2016
	Location	Post Harvest Research Centre, AARI, Faisalabad
	Treatments	T ₀ Control T ₁ Dipping in 1% Aloe Vera gel T ₂ Dipping in 5% Aloe Vera gel T ₃ Dipping in 10% Aloe Vera gel
	Layout Design	CRD (factorial) No. of Replications = 3 No. of treatments = 4
	Plan of Work	Grapes (gola) were procured from the market. After manual grading and sorting, fruit was washed with water. The water drops were removed, from the surface of fruit by fresh air blow. Matured leaves of Aloe Vera were collected and washed with 10% sodium hypochlorite solution. Aloe Vera matrix was separated from the outer cortex of leaves and this colorless hydro parenchyma was grind in a blender. The resulting mixture was filtered to remove fiber and pasteurized at 70 ⁰ C for 45 minutes and allowed to cool immediately to an ambient temperature. Ascorbic acid and citric acid was added to maintain its pH at 4. Viscosity of Aloe Vera was improved by using 1% commercial gelling agent. Gel was stored in brown amber bottle to prevent oxidation of gel. Nutritional analysis of gel was done. Fruits were dipped in different concentration of gel for 2-3 sec as mentioned above and stored at 1 ⁰ C with 85-90% RH for further studies. Data regarding weight loss %, firmness, pH, TSS, acidity and color was determined after three days interval.
	Previous Year's Results	Grapes dipped in 10 % Aloe vera gel showed firm texture and fresh color for a period of fifteen days. (T ₃) Table -7
12	TITLE	PRE-STORAGE SALICYLIC ACID DIPPING OF TOMATOES TO ALLEVIATE POST HARVEST INTERNAL BREAKDOWN
	Objectives	Tomatoes have a short post harvest life due to rapid ripening and microbial decay. Salicylic acid (SA) is a natural phenolic acid. It has potential to maintain quality by suppressing enzyme activity.
	Research Workers	Zareena Yasmin M. Azhar Ali Farah Shamim
	Project Duration	2013 – 2016
	Location	Post Harvest Research Centre, AARI, Faisalabad
	Treatments	T ₀ Control T ₁ dipping in 0.5mM Salicylic acid solution for 5 minutes T ₂ dipping in 1 mM Salicylic acid solution for 5 minutes T ₃ dipping in 1.5mM Salicylic acid solution for 5 minutes T ₄ dipping in 2mM Salicylic acid solution for 5 minutes

	Layout Design	CRD (Factorial) No. of Replications = 3 No. of treatments = 5
	Plan of Work	Tomatoes (hybrid) were harvested at breaker stage from the selected orchard. After sorting and grading fruit was washed. After this fruit was dipped in different solution of Salicylic acid as mentioned above and stored at 8-10 ⁰ C and RH 90 ± 5% for maximum acceptable period. Data regarding TSS, Weight loss, % Acidity, Firmness and skin Color was recorded after four days interval.
13	Previous Year's Results TITLE	Tomatoes dipped in 0.5mM Salicylic acid solution for 5 minutes predicted firm texture and color for a period of forty days. (T ₁) Table-8 SODIUM CARBONATE APPLICATION ALONG WITH CURING ON LEMON AGAINST GREEN AND BLUE MOLDS
	Objectives	<ul style="list-style-type: none"> • To retain Lemon quality during storage at low temperature. • To control post-harvest fungal decay.
	Research Workers	M. Asghar Zarina Yasmin Farah Shamim
	Project Duration	2013 – 2016
	Location	Post Harvest Research Centre, AARI, Faisalabad
	Treatments	T ₀ Control T ₁ Curing at 33 ⁰ C for 24 hours T ₂ Dipping in Sodium Carbonate solution 2000ppm for 3 min T ₃ Curing at 33 ⁰ C and dipping in Sodium Carbonate solution 2000ppm for 3 min
	Layout Design	CRD (Factorial) No. of Replications = 3 No. of treatments = 4
	Plan of Work	Lemons (Eureka) were harvested from the orchard of Horticultural Research Institute Faisalabad. Fruits were washed and sorted. After washing, subjected to above-mentioned treatments and then stored at 10 ⁰ C± 2 ⁰ C with relative humidity (90-95) % up to maximum acceptable period. Data regarding skin color, firmness, acidity, pH and weight loss was recorded after 3 days interval.
14	Previous Year's Results TITLE	Lemons projected storage life of twenty one days after curing at 33 ⁰ C and dipping in 2000ppm Sodium Carbonate solution for 3 min. (T ₃) Table-9 CONTROL OF CHILLING INJURY AND QUALITY RETENTION IN PLUM BY THE USE OF 1-MCP
	Objectives	Application of 1-MCP could provide adequate post storage quality, avoid cold storage disorders of Plum,
	Project duration	2013-2016
	Research Workers	Farah Shamim M.Asghar Zarina Yasmin
	Location	Post Harvest Research Centre, AARI, Faisalabad

Treatments	T ₀ Control T ₁ 0.5µL/L 1-MCP at 0 ⁰ C for 24 hours T ₂ 0.5µL/L 1-MCP at 0 ⁰ C for 6 hours T ₃ 0.5µL/L 1-MCP at 10 ⁰ C for 24 hours T ₄ 0.5µL/L 1-MCP at 10 ⁰ C for 6 hours
Layout Design	CRD (Factorial) No. of Replications = 3 No. of treatments = 5
Plan of Work	Plums (Santa Roza) was purchased at hard mature stage from local marke, and then shifted to the Post harvest Laboratory. After sorting and grading, soft plum was discarded. Washing was done with TBZ (200ppm for 2 min) then fruits were subjected to above-mentioned treatments and stored at 4 ⁰ C± 2 ⁰ C up to maximum acceptable period. Data regarding color, total sugar, firmness, TSS, weight loss was recorded after 2 days interval.
Previous Year's Results	Plums treated with 0.5µL/L 1-MCP at 10 ⁰ C for 24 hours and stored at 4 ⁰ C presented maintained quality for a period of twenty seven days. (T ₃) Table-10
15 TITLE	IMPACT OF OXALIC ACID ON POST HARVEST QUALITY OF PEACH FRUIT
Objectives	To evaluate the effects of oxalic acid on physiology of Peach fruit during storage at room temperature.
Research Workers	Irrum Babu Farah Shamim M. Asghar M. Liaqat Ali
Project Duration	2012 – 2015
Location	Post Harvest Research Centre, AARI, Faisalabad
Treatments	T ₀ Control T ₁ 5 mM Oxalic acid T ₂ 7 mM Oxalic acid T ₃ 10 mM Oxalic acid
Layout Design	CRD (Factorial) No. of Replications = 3 No. of treatments = 4
Plan of Work	Peach fruit (sun crest) was collected from local market. After sorting and grading, fruit was dipped into different concentrations of oxalic acid for 10 min as mentioned above, packed in polyethylene bags (0.2mm thickness, 20perforations/bag) and stored at 4 ⁰ C± 2 ⁰ C up to maximum acceptable period. Data regarding skin color, firmness, Vitamin C, acidity, TSS and weight loss was recorded after two days interval.
Previous Year's Results	Fruit treated with 5mM Oxalic acid was found good in storability and eating quality. (T ₁) Table – 11
16 TITLE	IMPACT OF CHITOSAN FILM COATINGS COMBINED WITH PACKING ON QUALITY ATTRIBUTES OF CARROTS (<i>Daucus carota</i>)
Objectives	To limit transpiration rate and to minimize adverse changes that lower the market value and taste properties of Carrot.

Research Workers	Farah Shamim Irrum Babu M. Liaqat Ali
Project Duration	2012 – 2015
Location	Post Harvest Research Centre, AARI, Faisalabad
Treatments	T ₀ Control T ₁ 1% Chitosan Coating + packing in polyethylene bags T ₂ 0.5% Chitosan Coating + packing in polyethylene bags T ₃ 1% Chitosan Coating + packing in Styrofoam trays wrapped with PVC shrink film T ₄ 0.5% Chitosan Coating + packing in Styrofoam trays wrapped with PVC shrink film
Layout Design	CRD (Factorial) No. of Replications = 3 No. of treatments = 5
Plan of Work	Carrots (T-29) were procured from Vegetable Research Institute. After sorting and grading carrots was washed with chlorinated water and subjected to treatments mentioned above. After treatment, vegetables were stored at 4°C± 2°C and 90-95 % RH up to maximum acceptable period. Quality parameters like weight loss, Firmness, TSS and colour was recorded after 3 days interval.
Previous Year's Results	Carrots treated with 1% Chitosan and packed in polyethylene bags were found best in quality for 24 days. (T ₁) Table – 12

17	TITLE	APPLICATION OF DIFFERENT POST HARVEST TREATMENTS ON QUALITY RETENTION OF BELL PEPPER
	Objectives	To prolong post harvest life by maintaining skin firmness and lowering pathogenic load in Bell pepper.
	Research Workers	Zarina Yasmeen Farah Shamim Malik Asghar
	Project Duration	2012 – 2015
	Location	Post Harvest Research Centre, AARI, Faisalabad
	Treatments	T ₀ Control T ₁ HWT at 65°C for 3min + packed in PE bags (20 µm) T ₂ Calcium chloride dipping (2%) + packed in PE bags (20 µm) T ₃ HWT at 65°C for 3min + Calcium chloride dipping (2%) + packed in PE bags (20 µm) T ₄ HWT at 65°C for 3min + packed in Polystyrene trays T ₅ Calcium chloride dipping (2%) + packed in Polystyrene trays T ₆ HWT at 65°C for 3min + Calcium chloride dipping (2%) + packed in Polystyrene trays
	Layout Design	CRD (Factorial) No. of Replications = 3 No. of treatments = 7

18	Plan of Work	Bell peppers (California Wonder) at mature green stage were procured from Progress Farmer (Haji Sons) Chinot. After manual grading and sorting, above mentioned treatments was applied along with anti fungal solution (Sodium Hypochlorite 1%) and stored at 10 ⁰ C± 2 ⁰ C with 85-90% RH for further studies. Data regarding weight loss percentage, Color, firmness, acidity, TSS, Vitamin C and decay incidence % was determined after five days interval.
	Previous Year's Results	Bell pepper treated with Hot water, dipped in Calcium chloride and packed in Polystyrene trays were found best for 16 days. (T ₅) Table -13
	TITLE	TRAINING ON POST HARVEST TECHNOLOGY OF FRUITS AND VEGETABLES
	Objectives	To educate the trainers for training (TOT), training of farmers (TOF) and community relating to trade of horticulture sector harvesting, handling, grading, packing, storage and marketing techniques of different fruits & vegetables.
	Research Workers	All technical staff
	Project Duration	Continuous
Location	Major fruit and vegetable growing areas of the Punjab province Post Harvest Research Centre, AARI, Faisalabad	
Plan of Work	Different training programs will be arranged and conducted in the collaboration of other stake holders. The training will include lectures and practical demonstrations in respect of harvesting, handling, grading, packing, storage and processing techniques of fruits and vegetables	
Previous Year's Results	Training programmes/workshops at 10 different places were arranged throughout the Punjab on post harvest technology of fruits and vegetables and 682 participants benefited.	