

Effect of Polyamines, Packaging Materials and Storage conditions on Shelf Life of Banana (*Musa paradisiaca* L.) cv. Grand Naine

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ABSTRACT: The present investigation on “Effect of polyamines, packaging materials and storage conditions on shelf life of banana (*Musa paradisiaca* L.) cv. Grand Naine” was conducted during June 2021 and November 2021 at the Laboratory of Postharvest Technology, Department of Horticulture, MPKV., Rahuri, Dist. Ahmednagar. The effect of polyamines, packaging materials and storage conditions on shelf life of banana cv. Grand Naine was laid out with three polyamine treatments viz., A₁ - Putrescine @ 5mM, A₂ - Spermine @ 5 μM, A₃ - Spermidine @ 4 mM, four packaging materials viz., P₁ - Perforated polyethylene bag, P₂ - Nano silver based bag, P₃ - KMnO₄ based ethylene absorber 4g, P₄ - KMnO₄ based ethylene absorber 6g, two different storage conditions viz., S₁ - Ambient temperature and S₂ - Cold storage (13°C+1). During storage, lowest physiological loss in weight (%), ripening (%), spoilage (%) and moisture content (%) recorded in treatment combination A₂P₄S₂ i.e. spermine @ 5 μM + KMnO₄ based ethylene absorber 6 g + cold storage (13°C+1) at the end of storage life. From concluded that fruits treated with A₂P₄S₂ i.e. spermine @ 5 μM + KMnO₄ based ethylene absorber 6 g + cold storage (13°C+1) was found best treatment for extension of shelf life of banana. Banana is a climacteric fruit, rapid physico-chemical changes after harvest leads to deterioration and senescence. Therefore, there is a need to regulate its ripening so as to improve its shelf life.

Keywords: Banana, polyamines, packaging materials, ethylene absorber, quality and shelf life.

INTRODUCTION

Polyamines are biological compounds of low molecular weight in their free forms which act as anti-senescent agents, delay ethylene production, reduce rate of respiration, increase fruit firmness, induce mechanical resistance, reduce chilling symptoms and retard colour changes. Deterioration of fruit quality physiologically correlates with decrease polyamine (PA) content in the ripening fruits and increase in ethylene production as both polyamine and ethylene have the same precursor S-adenosyl methionine. Much research evidences have shown that exogenous polyamines can inhibit ethylene biosynthesis and so delay the ripening process (Archana and Suresh 2019).

Packaging exhibited great role in extending the shelf life and minimizing the wastage by inhibiting undesirable physiological events, bruising and pathological deterioration during storage, transportation and marketing. The suitable packaging materials

provides congenial environment which reduces the ethylene production, undesirable biochemical changes, ripening, slows down the rate of respiration, desiccation and pathological deterioration of fruits. The quality of banana deteriorates and considerable amount is wasted, from harvesting to final consumption. This loss can be kept at minimum by improving postharvest handling techniques through the use of packaging materials (Zerga and Tsegaye 2020).

Several researchers have reported that externally applied polyamines have great potential for lengthening the postharvest life of many fruits Archana and Suresh (2019) in banana, Deepthi *et al.* (2016) in guava, Hanif *et al.* (2020) in papaya, and Singh *et al.* (2019) in pear. Elamin and Abu-Goukh (2009) revealed that the sealed film liner and KMnO₄ in granular form resulted in more delay of fruit ripening and extension of shelf life of banana fruits.

MATERIAL AND METHODS

Experiment was carried out at Post-harvest Technology Laboratory, Department of Horticulture, MPKV, Rahuri, during 2021 in the month of June and November consisting of three factors *i.e.*

Factor A: Polyamine treatments (A₁ - Putrescine@ 5 mM, A₂ - Spermine@ 5 μM, A₃ -Spermidine@ 4mM and control).

Factor B: Packaging materials (P₁ -Perforated polyethylene bag, P₂ -Nano silver based bag, P₃-KMnO₄ ethylene absorber 4g and P₄ - KMnO₄ ethylene absorber 6g).

Factor C: Storage conditions (S₁ - Ambient temperature and S₂ - Cold storage (13°C+1) laid out in Factorial Completely Randomized Design (FCRD) in two replications with twenty four treatment combinations and fruits were analyzed for physicochemical parameters at an interval of two days.

RESULT AND DISCUSSION

Physical parameters

Ripening (%). The data pertaining to the effect of polyamines, packaging materials and storage conditions on ripening of banana have been presented in Table 1. The treatments showed significant influence on ripening of banana. It was observed that, ripening found to be increased in all treatments during storage period.

Ripening showed significant difference with polyamines treatments throughout the storage period. On 12th day of storage, the treatment A₂ *i.e.* spermine 5 μM recorded minimum ripening (69.18 %) whereas the treatment A₁ *i.e.* putrescine 5 mM recorded maximum ripening (77.80 %). On 26th day of storage, only fruits treated with A₂ *i.e.* spermine 5 μM could remain in storage and recorded 96.62% ripening.

Packaging materials indicated significant difference on ripening of banana fruits. On 12th day of storage, the treatment P₄ *i.e.* KMnO₄ based ethylene absorber 6 g recorded minimum ripening (67.86 %) whereas the treatment P₁ *i.e.* perforated polyethylene bag recorded maximum ripening (85.31 %). Fruits treated with P₄ *i.e.* KMnO₄ based ethylene absorber 6g remained in storage up to 26 days with 96.62% ripening.

Ripening was also significantly influenced by storage conditions. Under ambient conditions fruits showed faster ripening than cold storage conditions. On 20th day of storage, fruits under ambient conditions S₁ recorded 98.51% ripening at the end of storage. On 26th day of storage, fruits under cold storage S₂ increased ripening up to 96.62%.

Effect of polyamines and packaging materials showed significant difference with respect to ripening during storage. On 12th day of storage, the treatment combination of A₂P₄ *i.e.* spermine 5 μM + KMnO₄ based ethylene absorber 6 g recorded minimum ripening (65.13 %) followed by the treatment A₂P₃ (65.46 %) whereas the treatment combination A₁P₁ *i.e.* putrescine 5 mM + perforated polyethylene bag recorded maximum ripening (90.39 %). On 26th day of storage, interaction A₂P₄ *i.e.* spermine 5 μM + KMnO₄

based ethylene absorber 6g were existed in storage with 96.62% ripening.

Effect of polyamines and storage conditions showed significant influence on ripening of banana fruits. On 12th day of storage, the treatment combination of A₂S₂ *i.e.* spermine 5 μM + cold storage was recorded minimum ripening (69.20 %) whereas the treatment combination A₁S₁ *i.e.* putrescine 5 mM + ambient temperature recorded maximum ripening (85.73 %). On 26th day of storage, only interaction A₂S₂ *i.e.* spermine 5 μM + cold storage was remained in good condition and recorded 96.62% ripening.

The data on ripening showed significant variation irrespective of packaging materials and storage conditions. On 12th day of storage, the treatment combination P₄S₂ *i.e.* KMnO₄ based ethylene absorber 6 g + cold storage was found minimum ripening (65.27 %) followed by P₃S₂ (65.43 %) whereas the treatment combination P₁S₁ *i.e.* perforated polyethylene bag + ambient temperature recorded maximum ripening (95.24 %). Fruits treated with P₄S₂ *i.e.* KMnO₄ based ethylene absorber 6g + cold storage were existed in storage up to 26th day with 96.62% ripening.

Three factors (polyamines, packaging materials and storage conditions) interaction effect showed significant variation on ripening during storage. Fruits stored in ambient conditions recorded very fast increase in ripening than fruits kept in cold storage irrespective of polyamines, packaging materials and storage conditions. On 12th day of storage, the minimum ripening was recorded in A₂P₄S₂ *i.e.* spermine 5 μM + KMnO₄ based ethylene absorber 6 g + cold storage (63.05 %) followed by A₂P₃S₂ (63.28 %) whereas maximum ripening was recorded in A₁P₁S₁ *i.e.* putrescine 5 mM + perforated polyethylene bag + ambient temperature (99.98 %) followed by A₃P₁S₁ (99.84 %). On 26th day of storage, it was noticed that, the interaction A₂P₄S₂ *i.e.* spermine 5 μM + KMnO₄ based ethylene absorber 6g + cold storage revealed slower changes in ripening during storage and retained 96.62% ripening at the end of storage life. The mean ripening in treated fruits increased up to 96.62% at the end of storage life (26th day), whereas it was 99.99% in control at 10th day of storage (at the end of storage life). Exogenous application of spermine might have increased endogenous free polyamine levels in treated fruits, possibly reduced ethylene production and hence delayed the ripening (Bhagwan *et al.*, 2000). Post harvest application of spermine might have inhibited the ethylene biosynthesis and thereby resulting in delay of ripening related processes as reported by Saftner and Baldi (1990).

Ethylene is necessary for ripening of climacteric fruits (Oller *et al.*, 1991). The putrescine and spermine has been reported to inhibit biosynthesis of ethylene as they share the common precursor SAM and are known to exert opposite effects with respect to fruit ripening and senescence. These two polyamines play a crucial role in suppressing the onset of fruit ripening or triggering and promoting this process Valero *et al.* (2002). The effect of polyamines with respect to delaying ripening in climacteric fruits is reported by Serrano *et al.* (2003) in

A ₁ P ₁ S ₁	84.82	84.73	84.78	100.00	99.95	99.98	-	-	-	-	-	-	-	-	-
A ₁ P ₁ S ₂	69.64	69.57	69.61	80.85	80.77	80.81	97.87	97.78	97.83	-	-	-	-	-	-
A ₁ P ₂ S ₁	74.51	74.38	74.45	82.76	82.63	82.70	99.93	99.86	99.90	-	-	-	-	-	-
A ₁ P ₂ S ₂	67.08	67.86	67.47	74.91	74.85	74.88	81.60	81.52	81.56	97.85	97.76	97.81	-	-	-
A ₁ P ₃ S ₁	57.35	57.27	57.31	74.79	74.70	74.75	88.39	88.31	88.35	98.82	98.74	98.78	-	-	-
A ₁ P ₃ S ₂	49.92	49.78	49.85	67.42	67.36	67.39	77.92	77.83	77.88	86.81	86.73	86.77	96.91	96.84	96.88
A ₁ P ₄ S ₁	57.20	57.14	57.17	74.41	74.32	74.37	88.24	88.13	88.19	98.80	98.69	98.75	-	-	-
A ₁ P ₄ S ₂	49.85	49.75	49.80	67.37	67.70	67.54	77.87	77.74	77.81	86.47	86.36	86.42	96.84	96.76	96.80

	10 days			12 days			14 days			16 days			18 days		
	Trial I	Trial II	Pooled	Trial I	Trial II	Pooled	Trial I	Trial II	Pooled	Trial I	Trial II	Pooled	Trial I	Trial II	Pooled
A ₂ P ₁ S ₁	76.51	76.43	76.47	85.96	85.83	85.90	99.62	99.56	99.59	-	-	-	-	-	-
A ₂ P ₁ S ₂	51.77	52.69	52.23	68.63	68.56	68.60	80.13	80.00	80.07	97.07	96.91	96.99	-	-	-
A ₂ P ₂ S ₁	53.24	53.17	53.21	69.37	69.28	69.33	75.18	75.02	75.10	99.54	99.43	99.49	-	-	-
A ₂ P ₂ S ₂	50.67	50.58	50.63	68.49	68.40	68.45	79.75	79.60	79.68	87.48	87.36	87.42	97.00	97.85	97.43
A ₂ P ₃ S ₁	49.23	49.16	49.20	67.71	67.58	67.65	79.29	79.10	79.20	87.26	87.07	87.17	98.63	98.54	98.59
A ₂ P ₃ S ₂	45.56	45.47	45.52	63.29	63.27	63.28	74.61	74.53	74.57	80.44	80.37	80.41	85.29	85.07	85.18
A ₂ P ₄ S ₁	49.14	49.09	49.12	67.24	67.16	67.20	78.04	77.91	77.98	83.11	83.00	83.06	91.15	90.02	90.59
A ₂ P ₄ S ₂	45.47	45.36	45.42	63.10	63.00	63.05	74.44	74.34	74.39	80.32	80.21	80.27	83.18	83.04	83.11
A ₃ P ₁ S ₁	81.41	81.29	81.35	99.88	99.80	99.84	-	-	-	-	-	-	-	-	-
A ₃ P ₁ S ₂	61.72	61.76	61.74	76.76	76.68	76.72	97.39	97.27	97.33	-	-	-	-	-	-
A ₃ P ₂ S ₁	77.31	77.25	77.28	87.74	87.61	87.68	99.80	99.72	99.76	-	-	-	-	-	-
A ₃ P ₂ S ₂	57.67	57.64	57.66	70.52	70.46	70.49	81.92	81.86	81.89	97.14	97.00	97.07	-	-	-
A ₃ P ₃ S ₁	52.21	52.07	52.14	70.32	70.27	70.30	83.11	83.03	83.07	98.75	98.67	98.71	-	-	-
A ₃ P ₃ S ₂	47.78	47.61	47.70	65.63	65.61	65.62	76.75	76.63	76.69	83.40	83.27	83.34	91.19	91.00	91.10
A ₃ P ₄ S ₁	51.41	51.33	51.37	69.85	69.74	69.80	82.65	82.56	82.61	89.59	89.49	89.54	98.70	98.62	98.66
A ₃ P ₄ S ₂	47.52	47.43	47.48	65.24	65.19	65.22	76.52	76.38	76.45	82.71	82.65	82.68	90.88	90.76	90.82
SEm (±)	0.02	0.02	0.02	0.02	0.02	0.02	-	-	-	-	-	-	-	-	-
CD 1%	0.08	0.08	0.08	0.07	0.08	0.07	-	-	-	-	-	-	-	-	-
Treated	58.71	58.70	58.70	74.26	74.20	74.23	84.14	84.03	84.08	90.33	90.22	90.27	92.98	92.85	92.91
Control	100.00	99.98	99.99	-	-	-	-	-	-	-	-	-	-	-	-
SEm (±)	0.02	0.02	0.02	-	-	-	-	-	-	-	-	-	-	-	-
CD 1%	0.06	0.06	0.05	-	-	-	-	-	-	-	-	-	-	-	-

	20 days			22 days			24 days			26 days		
	Trial I	Trial II	Pooled	Trial I	Trial II	Pooled	Trial I	Trial II	Pooled	Trial I	Trial II	Pooled
A ₁	-	-	-	-	-	-	-	-	-	-	-	-
A ₂	91.77	91.68	91.72	93.41	93.28	93.34	95.64	95.56	95.60	96.68	96.56	96.62
A ₃	94.97	94.84	94.90	96.74	96.61	96.68	-	-	-	-	-	-
SEm (±)	-	-	-	-	-	-	-	-	-	-	-	-
CD 1%	-	-	-	-	-	-	-	-	-	-	-	-
P ₁	-	-	-	-	-	-	-	-	-	-	-	-
P ₂	-	-	-	-	-	-	-	-	-	-	-	-
P ₃	94.36	94.24	94.30	94.72	94.64	94.68	96.72	96.65	96.69	-	-	-
P ₄	92.17	92.08	92.13	94.42	94.26	94.34	94.55	94.47	94.51	96.68	96.56	96.62
SEm (±)	-	-	-	-	-	-	-	-	-	-	-	-
CD 1%	-	-	-	-	-	-	-	-	-	-	-	-
S ₁	98.57	98.45	98.51	-	-	-	-	-	-	-	-	-
S ₂	91.67	91.57	91.62	94.52	94.39	94.45	95.64	95.56	95.60	96.68	96.56	96.62
SEm (±)	-	-	-	-	-	-	-	-	-	-	-	-
CD 1%	-	-	-	-	-	-	-	-	-	-	-	-
A ₁ P ₁	-	-	-	-	-	-	-	-	-	-	-	-
A ₁ P ₂	-	-	-	-	-	-	-	-	-	-	-	-
A ₁ P ₃	-	-	-	-	-	-	-	-	-	-	-	-
A ₁ P ₄	-	-	-	-	-	-	-	-	-	-	-	-
A ₂ P ₁	-	-	-	-	-	-	-	-	-	-	-	-
A ₂ P ₂	-	-	-	-	-	-	-	-	-	-	-	-
A ₂ P ₃	91.91	91.83	91.87	94.72	94.64	94.68	96.72	96.65	96.69	-	-	-
A ₂ P ₄	91.70	91.61	91.65	92.10	91.91	92.01	94.55	94.47	94.51	96.68	96.56	96.62
A ₃ P ₁	-	-	-	-	-	-	-	-	-	-	-	-
A ₃ P ₂	-	-	-	-	-	-	-	-	-	-	-	-
A ₃ P ₃	96.80	96.65	96.73	-	-	-	-	-	-	-	-	-
A ₃ P ₄	93.13	93.02	93.08	96.74	96.61	96.68	-	-	-	-	-	-
SEm(±)	-	-	-	-	-	-	-	-	-	-	-	-
CD1%	-	-	-	-	-	-	-	-	-	-	-	-

	20 days			22 days			24 days			26 days		
	Trial I	Trial II	Pooled	Trial I	Trial II	Pooled	Trial I	Trial II	Pooled	Trial I	Trial II	Pooled
A ₁ S ₁	-	-	-	-	-	-	-	-	-	-	-	-
A ₁ S ₂	-	-	-	-	-	-	-	-	-	-	-	-
A ₂ S ₁	98.57	98.45	98.51	-	-	-	-	-	-	-	-	-
A ₂ S ₂	84.82	84.76	84.79	92.10	91.91	92.01	94.55	94.47	94.51	96.68	96.56	96.62
A ₃ S ₁	-	-	-	-	-	-	-	-	-	-	-	-
A ₃ S ₂	94.97	94.84	94.90	96.74	96.61	96.68	-	-	-	-	-	-
SEm (±)	-	-	-	-	-	-	-	-	-	-	-	-
CD 1%	-	-	-	-	-	-	-	-	-	-	-	-
P ₁ S ₁	-	-	-	-	-	-	-	-	-	-	-	-
P ₁ S ₂	-	-	-	-	-	-	-	-	-	-	-	-
P ₂ S ₁	-	-	-	-	-	-	-	-	-	-	-	-
P ₂ S ₂	-	-	-	-	-	-	-	-	-	-	-	-
P ₃ S ₁	-	-	-	-	-	-	-	-	-	-	-	-
P ₃ S ₂	94.36	94.24	94.30	94.72	94.64	94.68	96.72	96.65	96.69	-	-	-

P ₄ S ₁	98.57	98.45	98.51	-	-	-	-	-	-	-	-	-
P ₄ S ₂	88.98	88.89	88.93	94.42	94.26	94.34	94.55	94.47	94.51	96.68	96.56	96.62
SEm (±)	-	-	-	-	-	-	-	-	-	-	-	-
CD 1%	-	-	-	-	-	-	-	-	-	-	-	-
A ₁ P ₁ S ₁	-	-	-	-	-	-	-	-	-	-	-	-
A ₁ P ₁ S ₂	-	-	-	-	-	-	-	-	-	-	-	-
A ₁ P ₂ S ₁	-	-	-	-	-	-	-	-	-	-	-	-
A ₁ P ₂ S ₂	-	-	-	-	-	-	-	-	-	-	-	-
A ₁ P ₃ S ₁	-	-	-	-	-	-	-	-	-	-	-	-
A ₁ P ₃ S ₂	-	-	-	-	-	-	-	-	-	-	-	-
A ₁ P ₄ S ₁	-	-	-	-	-	-	-	-	-	-	-	-
A ₁ P ₄ S ₂	-	-	-	-	-	-	-	-	-	-	-	-
A ₂ P ₁ S ₁	-	-	-	-	-	-	-	-	-	-	-	-
A ₂ P ₁ S ₂	-	-	-	-	-	-	-	-	-	-	-	-
A ₂ P ₂ S ₁	-	-	-	-	-	-	-	-	-	-	-	-
A ₂ P ₂ S ₂	-	-	-	-	-	-	-	-	-	-	-	-
A ₂ P ₃ S ₁	-	-	-	-	-	-	-	-	-	-	-	-

	20 days			22 days			24 days			26 days		
	Trial I	Trial II	Pooled	Trial I	Trial II	Pooled	Trial I	Trial II	Pooled	Trial I	Trial II	Pooled
A ₂ P ₂ S ₂	-	-	-	-	-	-	-	-	-	-	-	-
A ₂ P ₃ S ₁	-	-	-	-	-	-	-	-	-	-	-	-
A ₂ P ₃ S ₂	91.91	91.83	91.87	94.72	94.64	94.68	96.72	96.65	96.69	-	-	-
A ₂ P ₄ S ₁	98.57	98.45	98.51	-	-	-	-	-	-	-	-	-
A ₂ P ₄ S ₂	84.82	84.76	84.79	92.10	91.91	92.01	94.55	94.47	94.51	96.68	96.56	96.62
A ₃ P ₁ S ₁	-	-	-	-	-	-	-	-	-	-	-	-
A ₃ P ₁ S ₂	-	-	-	-	-	-	-	-	-	-	-	-
A ₃ P ₂ S ₁	-	-	-	-	-	-	-	-	-	-	-	-
A ₃ P ₂ S ₂	-	-	-	-	-	-	-	-	-	-	-	-
A ₃ P ₃ S ₁	-	-	-	-	-	-	-	-	-	-	-	-
A ₃ P ₃ S ₂	96.80	96.65	96.73	-	-	-	-	-	-	-	-	-
A ₃ P ₄ S ₁	-	-	-	-	-	-	-	-	-	-	-	-
A ₃ P ₄ S ₂	93.13	93.02	93.08	96.74	96.61	96.68	-	-	-	-	-	-
SEm (±)	-	-	-	-	-	-	-	-	-	-	-	-
CD 1%	-	-	-	-	-	-	-	-	-	-	-	-
Treated	93.05	92.94	92.99	94.52	94.39	94.45	95.64	95.56	95.60	96.68	96.56	96.62
Control	-	-	-	-	-	-	-	-	-	-	-	-
SEm (±)	-	-	-	-	-	-	-	-	-	-	-	-
CD 1%	-	-	-	-	-	-	-	-	-	-	-	-

A₁: Putrescine (5mM) A₂: Spermine (5µM) P₁: Perforated polyethylene bag P₂: Nano silver based bag S₁: Ambient temperature
A₃: Spermidine (4mM) P₃: KMnO₄ ethylene absorber (4g) P₄: KMnO₄ ethylene absorber (6g) S₂: Cold storage (13^oC +1)

Spoilage (%). The data regarding spoilage of banana fruits as influenced by different polyamines, packaging materials and storage conditions have been presented in Table 2. It was observed that, spoilage found to be increased during storage period. The spoilage of banana fruits of any treatment reached up to 50%, it is considered as the end of storage life and such treatments were discarded.

The individual effect of polyamines showed significant influence on spoilage of banana fruits. On 12th day of storage, the treatment A₂ *i.e.* spermine 5 µM recorded minimum spoilage (17.15 %) whereas the treatment A₁ *i.e.* putrescine 5 mM recorded maximum spoilage (34.33 %). On 26th day of storage, only one treatment A₂ *i.e.* spermine 5 µM remained in storage which was spoilage of 47.21%.

The data regarding spoilage was found significant influence irrespective of packaging materials. On 12th day of storage, the treatment P₄ *i.e.* KMnO₄ based ethylene absorber 6 g recorded minimum spoilage (16.52 %) whereas the treatment P₁ *i.e.* perforated polyethylene bag recorded maximum spoilage (39.11 %). On 26th day of storage, fruits treated with P₄ *i.e.* KMnO₄ based ethylene absorber 6g recorded 47.21% spoilage at the end of storage.

The data on spoilage varied significantly among different storage conditions. Fruits stored under ambient conditions recorded faster increased in spoilage than cold storage. On 20th day of storage, fruits under ambient conditions S₁ recorded spoilage of 50.33%. On

26th day of storage, the fruits kept under cold storage S₂ recorded the spoilage of 47.21%.

The data on spoilage indicated significant influence due to polyamines and packaging materials. On 12th day of storage, the treatment combination A₂P₄ *i.e.* spermine 5 µM + KMnO₄ based ethylene absorber 6 g recorded minimum spoilage (7.37 %) followed by the treatment A₂P₃ (7.65) whereas the treatment combination A₁P₁ *i.e.* putrescine 5 mM + perforated polyethylene bag recorded maximum spoilage (44.38 %). On 26th day of storage, only fruits treated with A₂P₄ *i.e.* spermine 5 µM + KMnO₄ based ethylene absorber 6g remained in storage which had recorded the spoilage of 47.21% spoilage.

Effect of polyamines and storage conditions showed significant influenced on spoilage. On 12th day of storage, the treatment combination of A₂S₂ *i.e.* spermine 5 µM + cold storage recorded minimum spoilage (17.33 %) whereas the treatment combination A₁S₁ *i.e.* putrescine 5 mM + ambient temperature recorded maximum spoilage (43.12 %). Fruits treated with A₂S₂ *i.e.* spermine 5 µM + cold storage remained in storage up to 26th day with 47.21% spoilage.

Effect of packaging materials and storage conditions showed significant influenced on spoilage. On 12th day of storage, the treatment combination P₄S₂ *i.e.* KMnO₄ based ethylene absorber 6g + cold storage recorded minimum spoilage (8.34 %) while the treatment combination P₁S₁ *i.e.* perforated polyethylene bag + ambient temperature observed maximum spoilage

(46.91 %). On 26th day of spoilage, fruits treated with P₄S₂ i.e. KMnO₄ based ethylene absorber 6g + cold storage recorded spoilage of 47.21%.

The interaction effect of polyamines, packaging materials and storage conditions showed significant influenced on spoilage of banana fruits. The fruits under ambient conditions rate of increase in spoilage was very fast than cold storage. On 12th day of storage, the treatment combination of A₂P₄S₂ i.e. spermine 5 µM + KMnO₄ based ethylene absorber 6 g + cold storage was recorded minimum spoilage (0.00 %) whereas maximum spoilage was recorded in A₁P₁S₁ i.e. putrescine 5 mM + perforated polyethylene bag + ambient temperature (51.74 %) statistically followed by A₃P₁S₁ (51.58 %). On 26th day of storage, it was noted that, interaction of A₂P₄S₂ i.e. spermine 5 µM + KMnO₄ based ethylene absorber 6g + cold storage revealed slower increase in spoilage and recorded the spoilage of 47.21%. The mean spoilage in treated fruits were 47.21% at the end of storage life whereas, fruits in control treatment showed 76.16% spoilage at 10th day of storage under ambient conditions.

The reduced spoilage in polyamine treated fruits could be mainly attributed to the retarded fruit ripening, because susceptibility to pathogens increases with ripeness. Similar findings were reported in mango by Malik and Singh (2003).

The combined effect of packaging material and ethylene absorbers in producing minimum attributed to partly to the moisture conservation by the polyethylene bags around the produce to reduce moisture loss and shriveling of banana fruit, to cut off the concentration of ethylene and enzymatic activity and consequently slowing down the rate of respiration (Zewter *et al.*, 2012). The lower spoilage in fruits packed in LDPE may also be due to the accumulation of CO₂ within the polyethylene bags and its preservative effects (Hardenburg, 1956). The reduced spoilage by using active packaging technology has earlier been reported by Szczerbanik *et al.* (2005) in Japanese pear, Bhutia *et al.* (2011) in sapota, Lal and Dayal (2014) in date palm, Mir *et al.* (2018) in peach and Sarkar *et al.* (2017) in banana.

Table 2: Effect of different polyamines, packaging materials and storage conditions on spoilage (%) of banana fruit cv. Grand Naine during storage.

Treatmt.	Initial days			2 days			4 days			6 days			8 days		
	Trial I	Trial II	Pooled	Trial I	Trial II	Pooled	Trial I	Trial II	Pooled	Trial I	Trial II	Pooled	Trial I	Trial II	Pooled
A ₁	0.00	0.00	0.00	3.51	3.42	3.46	9.11	9.05	9.08	14.31	14.24	14.28	20.77	20.67	20.72
A ₂	0.00	0.00	0.00	0.71	0.68	0.70	2.00	1.98	1.99	6.69	6.62	6.66	9.16	9.07	9.12
A ₃	0.00	0.00	0.00	2.26	2.21	2.23	6.69	6.61	6.65	12.60	12.54	12.57	17.39	17.32	17.35
SEm (±)	0.00	0.00	0.00	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01
CD 1%	0.00	0.00	0.00	0.04	0.04	0.04	0.04	0.05	0.04	0.05	0.05	0.05	0.05	0.06	0.05
P ₁	0.00	0.00	0.00	2.74	2.66	2.70	9.64	9.58	9.61	19.25	19.14	19.20	25.63	25.52	25.58
P ₂	0.00	0.00	0.00	2.17	2.10	2.13	8.40	8.34	8.37	15.78	15.67	15.72	23.07	22.96	23.01
P ₃	0.00	0.00	0.00	2.47	2.42	2.44	3.49	3.45	3.47	5.90	5.87	5.88	9.18	9.09	9.14
P ₄	0.00	0.00	0.00	1.25	1.23	1.24	2.19	2.15	2.17	3.89	3.86	3.87	5.22	5.17	5.19
SEm (±)	0.00	0.00	0.00	0.01	0.01	0.01	0.01	0.01	0.01	0.02	0.02	0.02	0.01	0.02	0.02
CD 1%	0.00	0.00	0.00	0.04	0.04	0.04	0.05	0.05	0.05	0.06	0.06	0.06	0.05	0.07	0.06
S ₁	0.00	0.00	0.00	3.87	3.77	3.82	8.81	8.73	8.77	16.89	16.80	16.84	22.62	22.50	22.56
S ₂	0.00	0.00	0.00	0.45	0.43	0.44	3.06	3.03	3.04	5.52	5.47	5.49	8.93	8.87	8.90
SEm (±)	0.00	0.00	0.00	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01
CD 1%	0.00	0.00	0.00	0.03	0.03	0.03	0.03	0.04	0.04	0.04	0.04	0.04	0.04	0.05	0.04
A ₁ P ₁	0.00	0.00	0.00	4.63	4.49	4.56	13.36	13.28	13.32	23.68	23.57	23.62	29.22	29.14	29.18
A ₁ P ₂	0.00	0.00	0.00	1.22	1.15	1.19	12.06	12.00	12.03	17.78	17.68	17.73	29.16	29.04	29.10
A ₁ P ₃	0.00	0.00	0.00	4.43	4.35	4.39	5.88	5.84	5.86	8.87	8.84	8.85	15.01	14.91	14.96
A ₁ P ₄	0.00	0.00	0.00	3.76	3.69	3.72	5.13	5.09	5.11	6.94	6.89	6.91	9.69	9.61	9.65
A ₂ P ₁	0.00	0.00	0.00	1.76	1.73	1.75	4.45	4.41	4.43	13.76	13.64	13.70	17.71	17.57	17.64
A ₂ P ₂	0.00	0.00	0.00	1.07	1.00	1.04	3.54	3.50	3.52	10.95	10.83	10.89	15.01	14.88	14.94
A ₂ P ₃	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	2.06	2.02	2.04	3.93	3.85	3.89
A ₂ P ₄	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
A ₃ P ₁	0.00	0.00	0.00	1.84	1.78	1.81	11.12	11.06	11.09	20.31	20.23	20.27	29.98	29.87	29.92
A ₃ P ₂	0.00	0.00	0.00	4.21	4.15	4.18	9.62	9.53	9.57	18.61	18.50	18.55	25.05	24.96	25.00
A ₃ P ₃	0.00	0.00	0.00	2.99	2.91	2.95	4.59	4.50	4.55	6.77	6.74	6.75	8.60	8.53	8.56
A ₃ P ₄	0.00	0.00	0.00	0.00	0.00	0.00	1.43	1.37	1.40	4.72	4.69	4.71	5.96	5.92	5.94
SEm (±)	0.00	0.00	0.00	0.02	0.02	0.02	0.02	0.02	0.02	0.03	0.03	0.03	0.02	0.03	0.03
CD1%	0.00	0.00	0.00	0.08	0.07	0.07	0.08	0.09	0.09	0.11	0.11	0.10	0.09	0.11	0.10

	Initial days			2 days			4 days			6 days			8 days		
	Trial I	Trial II	Pooled	Trial I	Trial II	Pooled	Trial I	Trial II	Pooled	Trial I	Trial II	Pooled	Trial I	Trial II	Pooled
A ₁ S ₁	0.00	0.00	0.00	4.34	4.22	4.28	12.63	12.56	12.59	21.81	21.70	21.75	30.23	30.11	30.17
A ₁ S ₂	0.00	0.00	0.00	1.34	1.30	1.32	4.87	4.83	4.85	9.27	9.19	9.23	12.66	12.57	12.62
A ₂ S ₁	0.00	0.00	0.00	2.33	2.25	2.29	7.10	7.04	7.07	17.06	16.98	17.02	22.40	22.29	22.34
A ₂ S ₂	0.00	0.00	0.00	0.00	0.00	0.00	2.45	2.44	2.45	5.45	5.37	5.41	8.95	8.87	8.91
A ₃ S ₁	0.00	0.00	0.00	4.51	4.42	4.46	9.08	8.97	9.02	18.86	18.77	18.81	23.70	23.58	23.64
A ₃ S ₂	0.00	0.00	0.00	0.00	0.00	0.00	4.30	4.26	4.28	6.35	6.31	6.33	11.09	11.05	11.07
SEm (±)	0.00	0.00	0.00	0.01	0.01	0.01	0.02	0.02	0.02	0.02	0.02	0.02	0.02	0.02	0.02
CD 1%	0.00	0.00	0.00	0.05	0.05	0.05	0.06	0.07	0.06	0.08	0.08	0.07	0.06	0.08	0.07
P ₁ S ₁	0.00	0.00	0.00	3.69	3.59	3.64	12.92	12.84	12.88	26.67	26.54	26.60	33.71	33.61	33.66
P ₁ S ₂	0.00	0.00	0.00	1.79	1.74	1.76	6.36	6.31	6.34	11.83	11.75	11.79	17.55	17.44	17.50
P ₂ S ₁	0.00	0.00	0.00	4.33	4.20	4.26	10.95	10.88	10.92	21.31	21.21	21.26	30.25	30.11	30.18
P ₂ S ₂	0.00	0.00	0.00	0.00	0.00	0.00	5.86	5.80	5.83	10.24	10.12	10.18	15.89	15.80	15.85
P ₃ S ₁	0.00	0.00	0.00	4.94	4.84	4.89	6.98	6.89	6.94	11.80	11.73	11.76	16.07	15.94	16.01
P ₃ S ₂	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	2.28	2.24	2.26
P ₄ S ₁	0.00	0.00	0.00	2.50	2.46	2.48	4.37	4.30	4.34	7.77	7.72	7.75	10.43	10.35	10.39
P ₄ S ₂	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00

CD 1%	-	-	-	-	-	-	-	-	-	-	-	-	-
P ₁ S ₁	-	-	-	-	-	-	-	-	-	-	-	-	-
P ₁ S ₂	-	-	-	-	-	-	-	-	-	-	-	-	-
P ₂ S ₁	-	-	-	-	-	-	-	-	-	-	-	-	-
P ₂ S ₂	-	-	-	-	-	-	-	-	-	-	-	-	-
P ₃ S ₁	-	-	-	-	-	-	-	-	-	-	-	-	-
P ₃ S ₂	44.19	44.03	44.11	45.57	45.09	45.33	47.41	47.29	47.35	-	-	-	-
P ₄ S ₁	50.39	50.26	50.33	-	-	-	-	-	-	-	-	-	-
P ₄ S ₂	36.61	36.45	36.53	44.76	44.62	44.69	45.10	45.00	45.05	47.24	47.17	47.21	-
SEm (±)	-	-	-	-	-	-	-	-	-	-	-	-	-
CD 1%	-	-	-	-	-	-	-	-	-	-	-	-	-
A ₁ P ₁ S ₁	-	-	-	-	-	-	-	-	-	-	-	-	-
A ₁ P ₁ S ₂	-	-	-	-	-	-	-	-	-	-	-	-	-
A ₁ P ₂ S ₁	-	-	-	-	-	-	-	-	-	-	-	-	-
A ₁ P ₂ S ₂	-	-	-	-	-	-	-	-	-	-	-	-	-
A ₁ P ₃ S ₁	-	-	-	-	-	-	-	-	-	-	-	-	-
A ₁ P ₃ S ₂	-	-	-	-	-	-	-	-	-	-	-	-	-
A ₁ P ₄ S ₁	-	-	-	-	-	-	-	-	-	-	-	-	-
A ₂ P ₁ S ₁	-	-	-	-	-	-	-	-	-	-	-	-	-
A ₂ P ₁ S ₂	-	-	-	-	-	-	-	-	-	-	-	-	-

	20 days			22 days			24 days			26 days		
	Trial I	Trial II	Pooled	Trial I	Trial II	Pooled	Trial I	Trial II	Pooled	Trial I	Trial II	Pooled
A ₂ P ₂ S ₁	-	-	-	-	-	-	-	-	-	-	-	-
A ₂ P ₂ S ₂	-	-	-	-	-	-	-	-	-	-	-	-
A ₂ P ₃ S ₁	-	-	-	-	-	-	-	-	-	-	-	-
A ₂ P ₃ S ₂	40.67	40.51	40.59	45.57	45.09	45.33	47.41	47.29	47.35	-	-	-
A ₂ P ₄ S ₁	50.39	50.26	50.33	-	-	-	-	-	-	-	-	-
A ₂ P ₄ S ₂	30.18	30.00	30.09	41.86	41.74	41.80	45.10	45.00	45.05	47.24	47.17	47.21
A ₃ P ₁ S ₁	-	-	-	-	-	-	-	-	-	-	-	-
A ₃ P ₁ S ₂	-	-	-	-	-	-	-	-	-	-	-	-
A ₃ P ₂ S ₁	-	-	-	-	-	-	-	-	-	-	-	-
A ₃ P ₂ S ₂	-	-	-	-	-	-	-	-	-	-	-	-
A ₃ P ₃ S ₁	-	-	-	-	-	-	-	-	-	-	-	-
A ₃ P ₃ S ₂	47.70	47.54	47.62	-	-	-	-	-	-	-	-	-
A ₃ P ₄ S ₁	-	-	-	-	-	-	-	-	-	-	-	-
A ₃ P ₄ S ₂	43.04	42.89	42.97	47.65	47.50	47.58	-	-	-	-	-	-
SEm (±)	-	-	-	-	-	-	-	-	-	-	-	-
CD 1%	-	-	-	-	-	-	-	-	-	-	-	-
Treated	42.40	42.24	42.32	45.03	44.78	44.90	46.26	46.15	46.20	47.24	47.17	47.21
Control	-	-	-	-	-	-	-	-	-	-	-	-
SEm (±)	-	-	-	-	-	-	-	-	-	-	-	-
CD 1%	-	-	-	-	-	-	-	-	-	-	-	-

A₁: Putrescine (5mM) A₂: Spermine (5µM) P₁: Perforated polyethylene bag P₂: Nano silver based bag S₁: Ambient temperature
A₃: Spermidine (4mM) P₃: KMnO₄ ethylene absorber (4g) P₄: KMnO₄ ethylene absorber (6g) S₂: Cold storage (13°C+1)

CONCLUSION AND FUTURE SCOPE

From the experiment it can be concluded that polyamines, packaging materials and storage conditions improve the shelf life of banana fruits. Considering physical parameters viz., physiological loss in weight (%), ripening (%), spoilage (%) and moisture content (%) the treatment, spermine 5 µM + KMnO₄ based ethylene absorber 6g + cold storage (13°C+1) was found to be best recorded highest shelf life up to 20 days in banana cv. Grand Naine at ambient conditions and 26 days under cold storage. Effect of polyamines on the health of humans can be studied before recommendation.

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Conflict of Interest. None.

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