Effects of Storage Temperature on Post-harvest of Potato

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Abstract

Post harvest of potato is important for making available of potato for longer period of time in the market. Different factors are responsible for affecting storage of potato in store houses. Potato should be stored at different temperatures according to the purposes they are used later. Low temperature storage is better in case of potato storage. Potato tuber should be stored with proper environmental condition in store houses such that they could be preserved by maintaining their quality parameters. Higher amount of starch in the tuber and less sprouting favors in longevity of potatoes in lower temperature storage. With the storage of potatoes at lower temperature there will be increase in production of malic which results in increase in longevity of potatoes. Respiration rate decreased in low temperature storage of potatoes upto certain limit which shows long term storage of potato tubers.