

Affordable cold storage for preservation of perishable agricultural products in the context of North Bengal

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Abstract - A cold storehouse is the most effective system of conserving perishable vegetable quality like tomatoes, potatoes cabbage, eggplant carrot, etc., but its high cost deters relinquishment by the planter, smallholder, producer, and entrepreneurs. Several low-cost cooling devices have been developed, but they cannot maintain the recommended storehouse temperature. Various types of fruit and vegetables taste best when they're gathered completely ripe and also consumed or reused. Leafy vegetables and sauces also don't keep long after the crop. With fruit and vegetables from the home garden, speedy consumption and further processing are no problem, but consumers also want a certain shelf life in addition to good quality and full aroma for bought products. This pretense is a challenge to farmers for fruit and vegetable because the metabolism of the products continues indeed after the crop when gathered in the optimal condition, the quality of the gathered material decreases continuously – it loses taste and constituents and changes its appearance and thickness until it's at some point is no longer comestible. Perishable products deteriorate fleetly during the post-harvest chain. Thus, it is required to give an affordable cold storehouse system to enhance the quality and shelf life of the perishable agricultural products for rural as well as urban use. In the following acquaintance, the reader will learn how solar cold storehouses may be used for the preservation of perishable products and will be affordable to growers and smallholders, producers as well as entrepreneurs.

