



# Papaya

## Care During Handling

Papaya is a climacteric fruit, and, for long-distance transport, they must be harvested mature green. Judging the correct stage is difficult, and in any batch of harvested fruit there will be a varying range of maturity. Papayas must be handled very carefully and should be kept dry during all phases of handling and transport. Size, shape, smooth skin, and absence of blemishes are major quality characteristics. De-sapping of latex while harvesting is essential. Immediate wrapping of papaya with butter paper or newspaper is required to protect its skin from direct sun heat. As papaya is loaded in open vehicles, its wrapping is necessary to protect it from bruising and mechanical damage.

Applying aloe vera gel on papaya as an edible coating can reduce PLW, control the ripening process and reduce the decay and softening of the fruits. Papaya fruit coated with 0.75% chitosan or 6% beeswax can inhibit the rate of respiration during storage and helps in delaying maturity without compromising the physical and chemical properties.

## Packaging

Papaya is mostly packed using Bamboo baskets with Banana leaves as a lining material for transportation to the local market from the farm.

## Freshness Facts



**OPTIMUM CARRYING TEMPERATURE**  
10°C (green)  
7°C (turning)



**HIGHEST FREEZING POINT**  
-0,9°C



**ACCEPTABLE PRODUCT TEMP. AT LOADING INTO CONTAINERS**  
Max. 2°C above carrying temperature

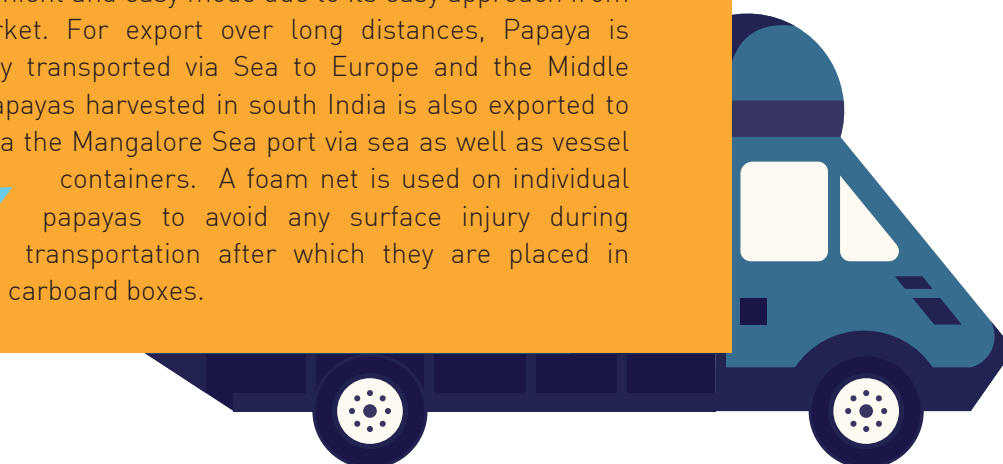
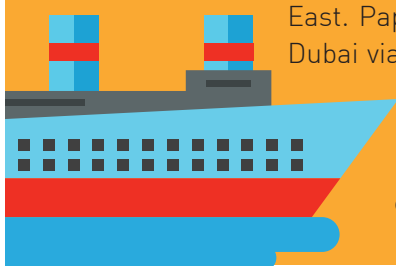


**OPTIMUM HUMIDITY**  
90%

Ventilation setting for containers	25 m <sup>3</sup> /hr
Storage life	3-4 weeks (green) 2-3 weeks (turning)
Climacteric / non-climacteric	Climacteric
Ethylene production	High
Ethylene sensitivity	High
Modified / controlled atmosphere	5%-8% CO <sub>2</sub> ; 2%-5% O <sub>2</sub>
Potential benefits	Slight to moderate

## Transportation

Local transportation (short distance) for papaya is done in lorries / trucks as it is the most convenient and easy mode due to its easy approach from orchards to the market. For export over long distances, Papaya is primarily transported via Sea to Europe and the Middle East. Papayas harvested in south India is also exported to Dubai via the Mangalore Sea port via sea as well as vessel containers. A foam net is used on individual papayas to avoid any surface injury during transportation after which they are placed in cardboard boxes.



## Availability

South Africa

South America November - May

Central America November-June

**Some Below are the export specifications for the same.**

Particulars	Variety	Middle East	Europe
Size/ Weight/ Colour	Taiwan 785	Pale Green, 1-1.26 kg/fruit	
	Taiwan 786	Pale Green, 1-1.26 kg/fruit	
	Solo		400/500 g/ fruit
Packing		8 kg	5 kg
Storage Temperature		10°C - 13°C	10°C - 13°C
Transportation Means		By Sea	By Sea