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PRESS RELEASE

Ripe mature bael fruits with ethrel

Bael fruits mature and ready for harvest during mid April to May. Fruits should be harvested along with at least 1.0 cm stalk (stem end). Any physical injury to the fruit during harvesting should be avoided.

Care should be taken to avoid dropping of bael fruits on the ground during harvest and handling as it results in cracking or even internal injury due to impact which leads to rotting of fruits during storage and ripening.

Mature bael fruits ripe in 2-3 weeks under ambient conditions. Bael fruits, if treated with ethrel solution @ 5 ml/litre in water for 20 minutes, ripe in 1-2 weeks with proper colour, flavour and quality development.

Ethrel solution once prepared can be used 3-4 times for fruit treatment. Large size fruits take longer time in ripening as compared to small sized fruits.

Premature bael fruits harvested before April could also be ripened with ethrel treatment.



Bael fruits, rich source of vitamin A, riboflavin, antioxidants, minerals and carbohydrates are well known for medicinal uses especially in treatment of constipation, dysentery, diarrhoea and other gastric disorders.

The bael *sharbat* is cooling, refreshing, highly nutritious, mild laxative and tonic during hot summers. Fruits have immense potential for processing into value added products like squash, murabba, candy, powder, jam, RTS, etc.

For further information contact

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