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Evaluation of Postharvest Quality and Organoleptic Characteristics of Strawberry with application of *Aloe vera* Gel, Acetic Acid and UV-B Irradiation

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In order to improve post-harvest life and increase the quality of post-harvest quality of strawberry cv. Selva, a completely randomized design with three replications was carried out. The treatments consisted of immersion of fruits in *Aloe vera* gel at two levels of zero (control) and 100% for 10 minutes, acetic acid 0 and 1%, and UV-B radiation for 0 and 10 minutes. The results showed that treated fruits with *Aloe vera* + UVB radiation showed the lowest weight loss during storage compared to other treatments. Fruits treated with *Aloe vera* + Acetic acid + UV-B radiation showed the highest amount of tissue firmness at the end of the experiment. Low levels of decay were observed in fruits treated with acetic acid and combined treatments of *Aloe vera* + acetic acid + UV-B radiation. *Aloe vera* + Acetic Acid + UVB could maintained the amount of anthocyanin, total phenol, and vitamin C at the end of the storage period. Finally, the post-harvest application of *Aloe vera* gel, along with acetic acid and UVB, can be useful in improving the post-harvest quality of strawberry fruit.

Keywords: Anthocyanin, Decay percentage, Fruit firmness, Weight loss percentage.

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