Table 3: Effect of interaction treatments between pulsing solutions and storage periods on longevity, floret opening %, water balance, of *Strelitzia reginae* L. cut flower spikes during 2007 and 2008 seasons

Cold period@ / Pulsing solution*	Cold storage period (days)								
	Zero	5	10	Zero	5	10	Zero	5	10
	Vase life (days)			Floret opening Percentage			Water balance (g/spike) ✸		
	2007 season								
d.w. (control)	19.74	18.36	15.38	64.35	63.80	58.05	-3.61	-3.94	-6.00
STS	22.98	22.13	19.46	75.40	72.75	68.52	1.46	-1.12	-1.78
STS+S+OE	25.95	25.21	22.55	81.49	80.25	77.86	2.44	1.55	-0.25
STS+S+CE	21.00	19.85	18.45	78.45	76.93	75.50	-0.25	-2.13	-2.95
STS+S+8HQS	29.48	28.50	24.75	88.26	87.16	80.83	3.90	3.23	1.48
L.S.D. at 5%		0.47			0.37			0.27	
L.S.D. at 1%		0.63			0.50			0.36	
	2008 season								
d.w. (control)	20.95	18.91	17.65	65.91	65.50	59.97	-4.62	-3.58	-7.02
STS	24.78	26.17	20.10	76.90	74.85	68.79	0.38	-3.00	-2.00
STS+S+OE	27.33	26.45	23.42	78.95	81.01	79.70	2.30	1.87	0.30
STS+S+CE	22.73	20.99	19.25	80.11	78.55	76.80	-0.18	-1.85	-2.80
STS+S+8HQS	31.40	29.26	25.61	89.86	89.20	82.73	4.50	3.43	1.30
L.S.D. at 5%		0.38			0.31			0.84	
L.S.D. at 1%		0.51			0.42			1.12	

*d.w.= Distilled water, STS= Silver thiosalphate at 1: 4mM, S =Sucrose at 20 %, OE= Ocimum Extract at 200 ppm, CE= Chamomile Extract at 200 ppm, and 8-HQS = 8-hydroxy quinolene sulphate at 200 ppm. Pulsing applications were done for 30 minutes in STS and for 12 hours in the other tested solutions just before subjecting cut flower spikes to cold storage.

@Cut flower spikes were stored at 6±1°C and relative humidity of 80 – 90 % (simulate to transport conditions).

✸ Water balance was calculated at 15 days vase live as the difference between water uptake and water loss/ flower spike.

Table 4: Effect of interaction treatments between pulsing solutions and storage periods on bacterial count in vase solution, anthocyanin content in petals and total sugars percentage in florets of *Strelitzia reginae* L. cut flower spikes during 2007and 2008 seasons

Cold period / Pulsing solution*	Cold storage period (days)								
	Zero	5	10	Zero	5	10	Zero	5	10
	Bacterial count (colonies/ ml)			Anthocyanin content (mg/100g)			Total Sugars (%)		
	2007 season								
d.w. (control)	345.20	403.08	500.30	7.15	6.90	6.70	3.25	3.12	2.50
STS	232.75	253.26	295.23	7.51	7.46	7.40	3.48	3.27	2.77
STS+S+OE	226.31	247.73	295.23	8.08	8.00	7.30	3.57	3.47	2.60
STS+S+CE	260.90	280.23	340.26	8.15	7.86	7.15	3.58	3.56	2.75
STS+S+8HQS	162.81	192.33	251.18	8.78	8.50	7.56	3.77	3.55	3.25
L.S.D. at 5%		3.37			0.17			0.06	
L.S.D. at 1%		4.48			0.23			0.09	
	2008 season								
d.w. (control)	365.25	455.48	537.71	7.36	7.25	6.95	3.25	3.17	2,65
STS	242.70	252.86	310.35	7.57	7.70	7.42	3.50	3.40	2.72
STS+S+OE	248.71	260.13	307.75	8.25	7.98	7.35	3.57	3.50	2.70
STS+S+CE	273.28	294.66	346.26	8.25	7.80	7.32	3.47	3.55	2.85
STS+S+8HQS	175.30	217.73	265.13	8.98	8.45	7.85	3.72	3.67	3.15
L.S.D. at 5%		2.44			0.10			0.07	
L.S.D. at 1%		3.24			0.14			0.09	

*d.w.= Distilled water, STS= Silver thiosalphate at 1: 4mM, S =Sucrose at 20 %, OE= Ocimum Extract at 200 ppm, CE= Chamomile Extract at 200 ppm, and 8-HQS = 8-hydroxy quinolene sulphate at 200 ppm. Pulsing applications were done for 30 minutes in STS and for 12 hours in the other tested solutions just before subjecting cut flower spikes to cold storage.

@Cut flower spikes were stored at 6±1°C and relative humidity of 80 – 90 % (simulate to transport conditions).