

**Title** Effect of storage treatment on physical and chemical characteristics of organically produced fruit of Egyptian lime (*Citrus aurantifolia* B.) during cold storage

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#### **Abstract**

This study was carried out during two seasons on Egyptian lime, local cv. (*Citrus aurantifolia* B.) grown at an Experimental Orchard Station, Faculty of Agriculture, Assiut University, Assiut Governorate, Egypt. The object of this investigation was studying effect of some storage treatments, i.e. dipping fruits in GA<sub>3</sub> (50ppm) without or with wrapping, dipping fruits in Sida film (5%) without or with wrapping, dipping fruits in GA<sub>3</sub> (50ppm) plus Sida film (5%) without or with wrapping and untreated fruits (control fruits) without or with wrapping, on physiochemical changes of treated or untreated organically produced fruits with Phosphorine or Phosphorine plus GA<sub>3</sub> (20ppm) sprayed two weeks pre-anticipated harvest date of mature fruits under cold storage (3-5°C and 85-90% RH). According to the obtained results of this study, it could be concluded that spraying GA<sub>3</sub> (20ppm) two weeks pre-anticipated harvest date on treated fruits with phosphorine gave the best physiochemical characters of mature limes. As well as, dipping mature limes treated with phosphorine plus GA<sub>3</sub> (50ppm) without wrapping showed the best physiochemical characteristics of stored fruits under the cold storage conditions of this study.