

Title Combination effect of hot water dip and HDPE film wrapping on the quality and storage life of lemons

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Abstract

'Kıbrıs' lemons (*Citrus limon* (L.) Burm. F.) were harvested at optimal maturity and divided into three groups. The first group of lemons was dipped in hot water at 53°C for 3 and 6 min and individually wrapped in high density polyethylene (HDPE) plastic film. The second group of the lemons was dipped in hot water at 53°C for 3 and 6 min, and the third group of the lemons was not either not water dipped or individually wrapped and they were considered as control group Lemons were stored at 8 and 10°C with 90-92% RH for 6 months. HWD plus HDPE-wrapping significantly delayed fruit senescence, reducing changes in weight loss, juice yield titratable acidity, soluble solids ascorbic acid and percent decay with respect to control fruit. HWD and HDPE-wrapped lemons stored at 8°C showed lower symptoms of penicillium decay and aging than that of stored at 10°C. The overall marketable quality of the fruit was higher in HWD + HDPE-wrapped lemons than HWD and control lemons.