

Title Studies on postharvest physiology of Kiyomi Tangor fruit using with ozone treatment
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Abstract

Kiyomi tangor is one kind of hybrid orange, which was used as the testing material to investigate the effect of ozone treatment on postharvest physiology. Some parameters of quality are measured at the same humidity, different temperature, time and ozone concentration during 120 days storage. The result shows that ozone treatment can reduce the respiration intensity, maintain the higher water content, organic acid, vitamin C soluble solid content, increase of comparative electricity conductance, keep the fresh firmness, inhibit pectinase and ascorbic oxidase activities and control mold spores effectively. It has a good effect to delay maturation and senescence of fruit. The best condition of Kiyomi tangor storage by ozone treatment is the content of ozone 300 mg/h·m³ (30 minutes per 24 hours), at humidity 80% and temperature 8-15°C.