

**Title** Effects of hot water dip and modified atmosphere on the storage of Capia type peppers  
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**Citation** Abstracts of 27th International Horticultural Congress & Exhibition (IHC 2006), August 13-19, 2006, COEX (Convention & Exhibition), Seoul, Korea. 494 pages.  
**Keywords** Capia pepper; hot water dip; storage

#### **Abstract**

The effects of hot water dip treatments and modified atmosphere on storage of greenhouse-grown pepper, from Antalya, were investigated. Capia type peppers were dipped into hot water at 48°C and 53°C for 1 and 3 minutes, dried at 20°C for 2 hours, then stored at 8°C and 90-92% relative humidity for 40 days in non-perforated polyethylene (HDPE) bags. At 10 day intervals during storage fruit samples were removed for various chemical and physical analyses were performed.