

**Title** Development of Suitable Vinyl Package for *Tangor*  
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#### **Abstract**

Modified atmosphere package is a well known postharvest technology for fresh and long term preservation and marketing in most fruits. This study was aimed to find out the feasibility of the MAP method to *Tangor* preservation. For this purpose, the effect of carbon dioxide absorbent treatment in MAP inquire into prolonged shelf-life and maintain quality during storage periods in Citrus *Tangor*. Packaging material for carbon dioxide control were a low density polyethylene film of 0.03mm thickness or a mixed CaO carbon dioxide film. Fruits were packaged as sealed, single fruit per 3-fruit packages, and a 3kg package. These packages were stored at different storage temperature conditions, room temp. (20°C) or cold storage temp. (4°C) the packaging film of mixed CaO was better than the control during long-term storage. It is suggested that the film of mixed CaO in MAP treatments was the better treatment to improve the fruit shelf-life and freshness in the most cases of fruit storage.