

Title Effect of hot water treatments, kind of storage and storage time on quality and decay reduction of two cultivars of pomegranate (*Punica granatum* L.) in Fars province of Iran

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Citation Book of abstracts, APS2010 & SEAsia2010 & GMS2010, August 2-4, 2010, Radisson Hotel, Bangkok, Thailand

Keyword Pomegranate; storage; quality

Abstract

Storage of pomegranate in Iran one of the largest producer and exporter of this fruit consider to be a great problem. Variation of genotype temperature and humidity have important effects on storage capacity for marketing of fruit in good conditions after storage. A series of experiments were conducted in Fars to determine the effect of storage time and methods on some aspects of stored fruits of Rabbab and Local green cultivars. Pre treated fruits of two cultivars were stored in cold storage at 2 (with relative humidity of 85% and also under ambient condition for > 45 , 90 and 135 days. Fruits were pre treated at 45 (hot water before storage. Weight loss Total Soluble Solids, Dry Matter, pH and titrable acidity of fruit juice were observed at 45 days intervals. The ratio of TSS to TA was taken as index for juice flavor and colour intensity of the juice. Results showed that weight loss of fruits and fungal activity was found less under cold storage than ambient storage conditions. Hot water treatment at pre storage highly reduced chilling injuries of the fruits under cold storage condition. Results showed that storage temperature of 2 (was the best for both cultivars but Rabbab cultivar showed better storage capacity.