

Title Effect of intermittent warming, hot water treatment and heat conditioning on quality of 'Jabli' stored pomegranates

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Abstract

The effect of postharvest (1) intermittent warming (24 hours at 20°C every nine days), (2) hot water treatment (3 mn, 52°C) and (3) heat conditioning (48 hours at 35°C) on quality of stored Tunisian 'Jbali' pomegranate variety was investigated. Pomegranate fruits were stored for two months at 2° and 6°C, and 90-95% relative humidity (RH) followed by 7 days at 20°C and 70-75% , (Simulated marketing period). Hot water treatment reduced significantly chilling injury, electrolyte leakage and fruit decay. Heat treatment was less efficient and the intermittent warming was revealed inefficient. Treatments did not have any significant effect on acidity, total soluble solids and sensorial quality.