

Title Response of local variety 'Shlefy' pomegranate fruits to packaging and cold storage
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Abstract

This study was carried out during two successive seasons of 2005 and 2006 using fruits of local variety 'Shlefy' pomegranates grown in Derna in the Eastern part of Libya to investigate the response of such variety to cold storage and packaging. Uniform fruits were picked at the proper stage according to local farmers suggested dates then brought to labs to be packaged and cold stored. Polyethylene (PE) bags (0.03 mm), Commercial packaging (Falcon) and Vapor grad waxing (2%) were used, with loose fruits served as control. Fruits were then stored at 5 and 7°C for four months. Changes in physical and chemical properties were recorded monthly. Results revealed the superiority of PE packaging among other treatments in reducing weight loss, retention of anthocyanin and ascorbic acid (Vit C) levels and keeping freshness of stored fruits at both temperature levels. This treatment also lowered the destruction levels of sugars, acids and total soluble solids compared with other packaging treatments tested and control fruits. This variety proved to have a high storability for a relatively long period.