

**Title** e.g. Study on the effect of treatment, packaging, storage temperature on control of tomato postharvest wastages

**Author** Mahshid Doryani Zade

**Citation** Abstracts Book, 6<sup>th</sup> International Postharvest symposium, 8-12 April 2009, Antalya, Turkey. 256 pages.

**Keyword** Packaging; storage; tomato

### **Abstract**

For evaluation the effect of treatment, packaging, storage temperature on control of tomato wastages, this study carried out in form of CRD as factorial with 4 replication. For this reason, fruit harvested in 3 stages form pink, red and white and after treating at 5 and 10 minute put in plastic and once consuming covering and storage for 4 weeks at 10 and 20 centigrade evaluated wastage content. On the basis of results at red stage alcohol 20%, plastic container and 10 temperatures and for pink tomato alcohol 30%, sodium bicarbonate 3% with plastic container and 10 centigrade and for white tomato sodium bicarbonate 3%, plastic and once consuming container recognized suitable.