

Title Effects of sulfur pad and cover type on decay control and storage life of four Iranian Cultivars
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Abstract

Fungi are the most important factors in decay and quality loosing of grape berries in cold storage. In order to control of postharvest disease and improving the storage life of grape this research was conducted in a Factorial experiment using a complete randomized blocks (CRBD) with three treatments and replications. Treatments were sulfur pad at three levels (one pad on fruit, half pad on and under fruit and control), cover at two levels (perforated and entire cover) and four grape cultivars (Rishbaba, Bidane sefid, Rasha and Ghzlouzum). At harvest time, fruits was picked and packed in boxes and handled to cold storage. Before the transport to storage and every 30 days in cold storage, some berry traits including TSS, pH, TA, loss of weight, dropping and browning rate and percent of decay and sulfite residue was measured. Results showed that the effect of both sulfur pad treatments on decay was significant at 1 % level, and maximum control was obtained at two sulfur pad with entire cover treatment. The sulfite residue and bleaching rate was the highest amount in this treatment. The effect of sulfur pad and type of cover on weigh loss, shattering and rachis color was also significant. Rasha and Gzluzum cultivars had the better storage life with less decay rate compared to other cultivars.