

**Title** Effect of salicylic acid and packaging on shelf-life of three greenhouse bell pepper (*Capsicum annuum*) cultivars

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#### **Abstract**

An experiment was conducted to study the effects of different levels of salicylic acid (0,1,2 and4 mM) packaging ( cardboard boxes, cardboard boxes with polyethylene cover and disposable polyethylene container) on shelf-life of three greenhouse cultivars (Marnoca: red, Toronto: yellow and Paramo: orange). The storage temperature for all treatments was 16-18 °C. Results showed that vitamin C, TSS and pH were higher on 2 mM salicylic acid. Fruits treated with 2 mM salicylic acid were marketable after 20 days in cardboard boxes with polyethylene cover. In comparing different packaging cardboard boxes with polyethylene cover was better with less water loss and fruit shrivel and more firmness preservation. Among cultivars Moranco and Paramo had best and worst shelf-life respectively.