Title Storage of jasmine (*Jasminum sambac*) in passive MAP

Author A. Singh, B.K. Dhaduk and T. Ahlawat

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flower quality

Abstract

Investigations were conducted to study the influence of passive modified atmosphere packaging (MAP) using polypropylene film (24 µ) at 2, 5 and 10°C on storage of flower buds of jasmine. Buds stored under passive MAP at 2°C showed higher retention of freshness with minimum physiological loss in weight (PLW%) and higher shelf life as compared to non-MAP stored buds. Browning and wilting was higher in buds stored without MAP. No chilling injury in form of browning and wilting in buds stored under MAP was observed even after 15 days of storage at 2°C. Percent of brown and wilted buds increased with storage time from 5 to 20 days and with storage temperature from 2 to 10°C. Storage temperature also influenced bud freshness. There was complete loss of freshness in buds stored at 10°C both under and without MAP. There was complete loss of shelf life of non MAP buds stored for 10 days or longer at all three temperatures. Jasmine buds can be stored at 2°C in fresh stage with minimum PLW using passive MAP with polypropylene film.