

**Title** Effect of salicylic acid treatment on reducing chilling injury in stored pomegranates of salicylic acid treatment on reducing chilling injury in stored pomegranates

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#### **Abstract**

Pomegranate fruit were treated with salicylic acid (SA) at different concentrations (0.7, 1.4 or 2.0 mM), then stored at 2 °C for 3 months to investigate chilling injury (CI). SA treatments, especially at 2 mM concentration, were highly effective in reducing CI and electrolyte leakage in the husk of pomegranate, as well as ascorbic acid (AA) loss compared with that observed in control fruit.