

Title Effect of combined postharvest treatments on the quality of freshly harvested strawberry

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Abstract

Effect of combined postharvest treatments on the quality of freshly harvested strawberry was evaluated by using calcium chloride and citric acid at 1 % concentration (A). Fruits treated with only 1 % citric acid (B) and 1 % calcium chloride (C) were used as control samples. Physical changes (colour, weight loss and overall appearance), chemical changes (total soluble solids- TSS and pH) and microbial growth were monitored throughout the 12 days storage studies. Fruits acceptance was also conducted on the evaluation day. There was no significant difference for total soluble solid, pH value, colour and taste to all fruits (A, B and C). There was no microbial growths observed on the strawberry treated with 1 % citric acid (B) until day 11. However the microbial growth was noticeable on day 8 on fruits treated with 1% CaCl₂ (C) and combined treatments (A). Fruits treated with combined treatment (A) were also seriously affected with skin lesions on day 11.