

Title Effect of hot water treatment on quality of 'Jbali' and 'Gabsi' stored pomegranate varieties

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Abstract

Hot water treatment (HW) (54°C, 3 min) was applied to two common Tunisian pomegranate (*Punica granatum*) varieties 'Gabsi' and 'Jbali' to investigate its effect on several quality parameters. Both varieties were stored for three months at 5°C and 90-95% relative humidity. Results showed that Hot water treatment significantly reduced chilling injury symptoms, fruit decay and aril finness. However, no significant effect was observed on flavor, total acidity, soluble solid content and colour.