

Title Effect of packaging, waxing and calcium chloride treatments on storage of golden delicious and red delicious apples

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Abstract

This study was carried out during two successive seasons of 2007 and 2008. Fruits from two apple cultivars (Red Delicious and Golden Delicious) grown in AI-Jabal AI-Akhdar region were used. The aim of this study was to investigate the efficiency of some post harvest treatments that include commercial packaging (Shrink wrapping (Falcon) and polyethylene bags), dipping the fruits in 1 % Vapor Gard wax or 1 % CaCl and then stored for six months at 0°C and 80-90% RH. Red Delicious fruits were significantly superior to Golden Delicious in their storability, as they showed lower softening rate, less weight loss and had higher content of reducing, non-reducing and total sugars. Results showed that weight loss increased with extending storage period while fruit firmness, acidity and juice content decreased gradually. It has been also noticed that TSS% and sugars content increased for certain period then laterally decreased. Polyethylene bags and Vapor Gard treatments were very efficient in reducing weight loss, followed by CaCl and shrink wrapping respectively. Fruit softening was remarkably reduced by using shrink wrapping.