Title Effects of fungicide, curing, shrink wrap, temperature and shelf life on particulars of tangerine

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Abstract

In this study, the effect of thermal treatment (3 days in 36°C) and fungicide-Biphenyl (plunging in 4% Biphenyl to 2 min) on shrink wrapping and combination of quality and warehouse life of Tangerine in Jiroft are estimate. The types of this experiment in environmental condition (simple warehouse and refrigerator) maintained into 3 months. The rate of total soluble solid in juice (TSS), sugar acid ratio (TSS/TA), rate of tissue changes, color and fresh offruits in all treatment measured after 60 days and 90 days and after removal of fruits from refrigerator. Results show that simple warehouse is the best treatment of fungicide and shrink wrapping after 60 days. Whereas TSS/TA is the main combination of maintenance of treatment in refrigerator (90 days) and the result is better than by polyethylene cover. For color of fruits, refrigerator by thermal treatment and shrink wrapping have good quality of color. Warehouse (refrigerator) relative to simple type, 60 days relative to 90 days by thermal treatment and shrink wrapping relative to other treatment are effective in tight tissue and fruits.