

Title Effect of wrapping and packaging on shelf life of pomegranate
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Abstract

Pomegranate being a non-climacteric fruit has a tremendous potential for modified atmosphere packagings (MAP) using various polymeric films which will retain not only fruit quality during storage but also help in alleviation of chilling injury during refrigerated transport and storage. The present investigation entitled "Effect of wrapping and packaging on shelflife of pomegranate cv. Bhagawa was conducted with five treatments and two storage conditions in two sets of experiments with four rep fruits were stored at room temperature and in zero energy cool chamber. The TSS, total sugars, reducing sugars, pH, PLW, rotting were found to increase while non reducing sugars, acidity and anthocyanin content showed decreasing trend in all the treatments irrespective of storage conditions. The rate of increase in TSS, sugars, reducing sugars, pH, PLW as well as decrease in acidity, non reducing sugars and anthocyanin content was higher at ambient storage than cool chamber. Shelf life of fruits stored at ambient condition was found to be hardly 12 days. However, in zero energy cool chambers, it could be stored up to 32 days. The treatment combination of Zero Energy Cool Chamber + 100 gauge polythene showed better results than other treatments. The pomegranate fruits wrapped in 100 gauge polythene and stored in zero energy cool chambers had significantly highest storage life of 32 days with only 1.99 per cent of PLW. The treatments also showed significantly highest storage life of 20 days with 2.36 per cent of PLW at room temperature.