

**Title** Studies on the low temperature storage techniques of celery  
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#### **Abstract**

The aim of this study is to prolong the storage limits of celery by using modified atmosphere storage, low moisture content package, and nano silver. Celery was packed in different polyester bags and stored at 1, 5, 10 or 13°C. Quality characteristics including colour, texture, rottenness, and chilling injury symptom were checked every week during storage. Nano silver solution was painted on the surface of corrugated paper to reduce the quantity of microorganism. Results showed that 0.03mm low density polyester bags are good for the low temperature storage of celery. Precooling at 1°C for a week and wrapping with corrugated paper did extend the limits of storage and keep good quality of celery during storage at 1°C. The combination of nano silver and MA storage showed the best results to prolong the storage limits of celery.