

Title The effect of different modified atmosphere packing on storage quality and decay developments of 'Hicaz' pomegranates (*Punica granatum* L. Var Hicaz)

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Abstract

Increasing pomegranate production in the world also needs storage and keeping quality during prolonged storage and transport. Modified atmosphere packaging (MAP) provides long storage period, maintains fruit quality and reduces decay development for four months or more after harvest. There are many bags of different qualities used for pomegranate. In this study, the effect of pre harvest spray program and different MA packaging materials on 'Hicaz' pomegranate fruit quality and decay development was tested. Four different materials were used on unsprayed and sprayed fruit. Fruit were packed into modified atmosphere packaging materials and stored at 6°C for four months. Decay development and quality parameters were examined at two months intervals. While one of local MA packing did not maintain the fruit quality even at second month of storage, the combination of preharvest spray program and three different MAP gave almost the same results on quality of pomegranate. The decay development on unsprayed fruit was also very high in local MA packing fruit. The decay development on sprayed fruit at preharvest stage and packed MAP was almost inhibited at second month of storage.