

Title Post-harvest physicochemical changes in full ripe strawberries during cold storage
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Abstract

The objective of the present research was to study the post-harvest changes in quality attributes of fully ripened strawberry fruit during cold storage. The research trial was conducted using three different temperatures i.e. (0 degree C, 5 degree C and 10 degree C) with 90-95% relative humidity. Quality attributes studied include firmness; weight loss, total soluble solids, pH and acidity during 2 weeks of storage after three days interval. The results indicated that titratable acidity and pH were affected non-significantly as a function of storage conditions. Whereas, weight loss was rapid in the samples stored at room temperature and 10 degree C than those stored at 0 degree C. It was further observed that at 0 degree C strawberry fruit showed maximum shelf life. Additionally, quality attributes remained stable as compared to 5 degree C and 10 degree C.