

Title The use of film wrapping, hot water and wax in improving postharvest quality of cactus pear fruits

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Abstract

This investigation was conducted on cactus pear fruits (*Opuntia ficus-indica* L. Mill) in two successive seasons 2007 and 2008 with the objective of studying the effect of post-harvest treatments i.e., hot water dip at 55°C for 2 min, wax application and film wrapping using both low density polyethylene (LDPE) and high density polyethylene (HDPE) in storage conditions of 10°C and 85.90% relative humidity (R.H.). The results of the aforementioned treatments were as follows: There were marked changes in weight loss, TSS. %, titratable acidity, Ascorbic acid and carotenoid content, given that hot water dip treatments and wax application showed an increase in vitamin C content of the fruits and carotenoid. Furthermore, the loss in weight and amounts of vitamin C and TSS.% could be increased during storage, while acidity and carotenoid content were decreased.