

Storage technologies for date palm fruits (*Phoenix dactylifera* L.): current and potential techniques

N. Benkeblia

Acta Horticulturae 994: 151-154. 2013.

Abstract

Date palm fruit is the main crop cultivated in South Algeria with annual production of 552,765 MT in 2008. Like most fruits, dates are stored under refrigeration for months to supply both national and international markets. Unfortunately, storage of fresh crops is accompanied by water evaporation, respiration, physiological changes, insect attacks and microbial spoilage which could causes heavy losses reaching up to 40% in the developing countries which are the most date fruits producers. Classic (refrigeration) and non-classic (fumigation and irradiation) methods of preservation have been used to extend the shelf-life of date palm fruits, however, these techniques have shown their limit, and their feasibility is currently discussed. From the 1990s, other modern technologies have started to rise interests of technologists, such as PEF (Pulsed Electric field), HP (high pressures or hyperbaric treatments MAP (Modified Atmosphere packaging), and edible coatings (EC). The combination of two techniques is now being adopted and encouraging results are being obtained to extend the shelf-life and preserve the quality attributes of fruits.