Application of several prepared preservative agents and package materials on 'Xin' An-Niuxinshi' persimmon storage

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## Abstract

Preservative agents and package materials of MAP have influence on persimmon storage. Studies were carried out to compare some prepared preservative agents on the persimmon fruits storage at room temperature and refrigerated storage. Persimmon fruits were packed in 4 kinds of plastic bags stored in a refrigerator at 5°C. The result showed that some treatments of preservative solution could prolong 'Xin' an-niuxinshi' persimmon storage life as long as 40 d at room temperature. GA<sub>3</sub>, active carbon support ethylene absorbers and ethylene glycol and glycerin mixture showed significant influence at refrigerated temperature. It also showed perforated HDPE was better for persimmon package compared with non-perforated LDPE, 0.04 mm non-perforated HDPE.