# Effect of packages on mechanical injury and quality of strawberries during storage

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## Abstract

The effects of different packages on mechanical injury and quality of strawberries during storage at ambient conditions (13oC, 85% RH) were investigated. Fruits were packaged with containers: A (PE plastic bag); B (hard plastic tray with lid); C (egg blister tray); D (egg blister tray combined with filter paper bags separately after harvest). The injury and decay rates, sensory scores, and quality parameters of fruits were determined within six days of storage. The results showed packaging container D effectively decreased mechanical injuries and decay of strawberries compared with the other containers. The fruits packaged in container D had lower weight loss and maintained better edible quality and quality parameters, including TSS (total soluble solids), TA (titratable acid), and vitamin C than the fruits packaged with the other three containers A, B and C. These results demonstrated that egg blister trays combined with filter paper bags could be used to extend the shelf life of strawberries.