

#### Abstract:

A locally commercially available plastic liner was assessed in terms of its potential use for the generation of modified atmospheres for mature-green and ethrel-induced bananas at different storage (or transport) temperatures. MAP treatments extended the green and shelf life of mature-green bananas stored at 12 and 18°C, but did not alleviate the chilling symptoms of fruits stored at 6°C for 13 days.

The use of refrigeration and/or atmosphere modification resulted in extension of the shelf life of ethrel-induced bananas. Storage of these fruits under MAP conditions for a week at 12, 15 or 18°C did not cause any damage or change in the final quality parameters of the fruits. However, when MAP storage was extended to 13 days, those fruits kept at 18°C showed clear signs of anaerobiosis, whereas those kept at 12 and 15°C showed extended shelf lives without their final quality being affected.