

### **Abstract**

The major problem of postharvest of spinach (*Spinach oleracea* L.) is that their leaves become yellowing within 2 days after storage at room temperature. The effects of storage temperature and the potential for perforated polyethylene bag packaging were tested for extending the self life of spinach. Spinach were stored at 2°C, 4°C, 8°C and 20°C (control) and in the second experiment, spinach were packed in the three different types of plastic bag: 6 holes, 6 holes + 4 corners and 10 holes, all treatments were stored at 2°C. The results showed that combination cold storage at 2°C with 6 holes polyethylene bag packaging could extend the self life of spinach from 8-10 days and remain the best vitamin C, chlorophyll and TSS contents as well as the appearance of stored spinach.