

Abstract

CO₂ shock treatment was tried to improve the storage life and minimize the perishability problem of sugar peas (*Pisum sativum* L. var. *macrocarpon*). Green pods were treated with 40% or 80% CO₂ for 3-9 h prior to storage at 10 °C and 86% RH. Exposure to 0.03% CO₂ served as control. All CO₂ treatments did not significantly affect the shear force, peel color, chlorophyll, sugar, starch, and fiber contents of the pods but reduced weight loss and inspiration rate. The best treatment was the 40% CO₂ for 9 h as it extended shelf life to 8 days instead of days with the other CO₂ treatments.