

### **Abstract**

The production of pomegranate in Iran is about 500-600 thousand tons annually whereas a small part of that is being exported due to lack of proper post harvest management. In this research, Modified Atmosphere Packaging was used to keep harvest quality bob fruits. Fruits were obtained from Saveh Research Station and transferred to packaging pilot of department of Food Science of University of Tehran. Experiment was carried out using a factorial CRD with 3 replications. Treatment were two kinds of packaging material with two gaseous combinations and two different storage temperatures (2 and 6°C ) with 95% relative humidity for 130 days. The qualitative characteristics of fruits including weight loss, moisture content, gas concentrations, juice color, pH, acidity, TSS, firmness and fungal infection of fruits were determined every 20 days. The results indicated that in modified atmosphere packaging, weight loss of fruit was significantly lower than controls and qualitative characteristics of fruits were remained in a better manner.