

Title Application of high electric field (HEF) on the shelf-life extension of emblic fruit  
(*Phyllanthus emblica* L.)

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### **Abstract**

Emblic fruit (*Phyllanthus emblica* L.) is a high vitamin C containing fruit available in South Asia. The fruits were treated by alternating current (AC) and direct current (DC) high electric field (HEF) of field strength 430 kV/m for 2 h to study the physiological loss of mass (PLM) as moisture loss in open pouches. Effect of HEF treated emblic fruits on rotting, color and vitamin C during storage at 4, 20 and 35 °C in open and closed polyethylene pouches were studied. The observations showed that AC HEF can be used to extend the shelf-life of emblic fruits. Pre- and post-analysis of AC HEF treated and stored emblic fruits for hunter color value, rotting and vitamin C content showed that the HEF treated emblic fruits were superior in degree of freshness compared with untreated fruits.