

Title Waxing and storage studies in soft pear cv. Punjab Beauty
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Abstract

The fruits of semi-soft pear cv. Punjab Beauty were washed in water, dried under shade and waxed with citrashine. Waxed fruits were properly dried and packed in Corrugated Fiber Board (CFB) boxes of 4 kg capacity, along with untreated fruits for comparison. Subsequently, the fruits were stored at 0°C with 90-95% relative humidity for 30, 60, 75 and 90 days. The studies were also conducted on post-cold storage life of fruits at ambient temperatures for 24, 48 and 72 hours and in refrigerated conditions for 48, 96 and 144 hours. The organoleptic rating on the basis of fruit appearance and food quality was the highest (above 8 as per hedonic scale) up to 75 days of storage, which declined thereafter. The results revealed that the waxed fruits could be stored for 75 days with minimum weight loss, crisp texture and optimum fruit quality. Core browning in some of the fruits was recorded after 75 days of storage in control fruits and after 90 days in both waxed as well as non-waxed fruits. However, the occurrence of core browning was less in wax treated fruits. Further, the post cold storage studies proved that the waxed fruits of Punjab Beauty could be kept for 48 hours and 96 hours at room temperature and in refrigerated conditions, respectively, after 75 days of storage.