



The impact of some innocuous treatments (UV, Ozone, anise oil and acetic acid) on maintaining the quality attributes of "Swelling" peach fruit at cold storage

Mshraky, A.M.

Horticulture Research Institute, Agricultural Research Center, Fruit Handling Research Department, Giza, Egypt.

Abstract : The present investigation was carried out to assess the effect of some safe treatments to maintain the quality attributes of "Swelling" peaches during cold storage at 0°C and RH (90-95%) for four weeks two successive seasons 2015-2016. post-harvest treatments were applied by spraying the fruits with one of Anise oil concentration 0.5 %, 1.0 %, Ozone treatments 2ppm for 10min or 20min, irradiation with UV-C for 5min or 10min and evaporating with acetic acid vapor 4% or 8% for two min. The attained results reveal that, all adopted treatments markedly decreased the percentages of both weight loss and decay. More pronounced effects were due to anise oil treatments in addition to its' evident effect on maintaining the considered quality attributes. The afore findings might be attributed to the antifungal effect of the anise oil in addition to forming a cat that resulted in changing the surrounding gaseous composition leading to a clear reduction in respiration rate and thereby delaying the deterioration stage occurrence.

Mshraky, A.M./International Journal of ChemTech Research, 2017,10(2): 332-344.
