

Title Increasing the shelf-life of papaya through vacuum packing
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Abstract

Studies were carried out to increase the shelf life of papaya fruits through vacuum packing. Fruits were pretreated with waxing, oil application, purafil packets, tissue paper wrapping along with control and were packed in 150 gauge thickness polyethylene film bags under vacuum and another set of these samples under without vacuum. The fruits were then stored at room and refrigerated temperature and analyzed for chemical changes. The shelf life of the fruits was increased under vacuum packing with room and refrigeration temperatures for one and four weeks, respectively. The pretreatments with waxing maintained the quality with minimum changes followed by purafil and oil application. During storage moisture, acidity, vitamin C and total sugar decreased whereas reducing sugar and total soluble solids (TSS) increased.