

Title Influence of *Zataria multiflora* essential oil on shelf life improvement of peach fruit
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Citation Abstracts of 7th International Postharvest Symposium 2012 (IPS2012). 25-29 June, 2012. Putra World Trade Centre (PWTC), Kuala Lumpur, Malaysia. 238 pages.
Keywords Oil; thyme; warehousing; peaches; mushrooms

Abstract

Peach fruit against various pathogenic agents are highly perishable and every year a large amount of product lost due to storage diseases and injuries. Reduce this waste and the production of healthy food products free from chemical residues is an important issue in all countries has been considered.

Because peach fruit produced in Iran and to a large extent on the storage life of at least about two weeks.

Appropriate methods for preserving the product without the use of synthetic chemicals is important. Given the rot *Rhizopus* major cause of mortality in different stages of the fruit is harvested. In this study, we tried to use vegetable oils that are antifungal properties, Antifungal activity of essential oils in this study to increase the storage life of peaches *Zataria* on fungal growth «*Rhizopus stolonifer*» in vitro conditions and the condition has on the fruit. Experiments in vitro conditions to prevent the growth of this fungus with direct contact and vapor methods were essential. Shirazi thyme essential oil added to the medium at concentrations of 240 and 360 ml per liter maximum inhibition of fungal growth, respectively, 91.85 and 96.17 percent of the ROT *Rhizopus* indicated.