

**Title** Effect of calcium on cold storage and post-storage quality of peach  
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#### **Abstract**

Peach (*Prunus persica*) fruits of cv. 'Earli Grande' were treated with CaCl<sub>2</sub> (4 and 6%) and stored at 0–2 °C and 85–90% RH for 21 days followed by storage at ambient conditions (28–30 °C, 65–70% RH) for 72 h. CaCl<sub>2</sub> at 6% effectively in reduced spoilage, physiological loss in weight (PLW) effectively reduced and maintained fruit firmness, palatability rating, acidity, vitamin A content and pectin methyl esterase (PME) activity during storage. Results revealed that peach fruits harvested at optimum stage followed by post-harvest dip in 6% CaCl<sub>2</sub> solution for 10 min can be stored for 3 weeks in cold storage (0–2 °C, 85–90% RH) with post-storage shelf-life of 3 days at ambient conditions (28–30 °C, 65–70% RH) with acceptable edible quality of fruits.

<http://www.springerlink.com/content/p4803781w713p1m6/fulltext.pdf>