

Title Effect of various postharvest treatments on the storage quality of peach cv. July Elberta
Authors C. Garg, K.S. Thakur and B.B. Lal Kaushal
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Abstract

Studies were conducted to investigate the effect of precooling and waxing treatments on the storage quality of peach cv. July Elberta fruits. Fruits were analysed for various physico-chemical characters like physiological loss in weight (%plw), fruit firmness, total soluble solids, total sugars, reducing sugars, titratable acidity and total ascorbic acid contents and spoilage. During storage, the precooled fruits exhibited comparatively little reduction in firmness, less spoilage, little change in titratable acidity, increase in soluble solids and total sugars as compared to non-precooled fruits. Precooling in combination with waxing generally reduced the rate of physico-chemical changes and after four weeks of storage, precooled fruits that were coated with 100% Sta Fresh- 960 retained the best quality.