

Title            Effect of ventilation on shelf life and quality of peaches  
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#### Abstract

Peach [*Prunus persica* (L.) Batsch] is an important stone fruit crop grown under temperate and sub-tropical climate. Crop maturity coincides with the peak summer and results in high physiological loss in weight. Mature fruit of peach Shan-e-Punjab were harvested safely by selective hand picking. The fruits were packed in transparent polyethylene bags (200 gauge) capacity 500 g. The bags were punctured at uniform spacing to provide opening 0, 2.5, 5.0 and 7.5%. The area of each opening was 0.13 sq cm. The fruits stored under ambient conditions (temperature 26–41° C and RH 31 – 65 %) for 6 days. Unpacked fruits were also maintained as control. Minimum weight loss (0.8%) was found in without any opening in the bag followed by 2.5% opening hole. Minimum fruit rot was found (10.9%) in 2.5% opening as compared to which had no opening (39.3%) after 5 days of storage. The shelf life of the fruit was extended by 4 days, which has 2.5% opening in the bag as compared to unpacked.