

RESEARCH ARTICLE :

Studies on packaging and storage of green capsicum (Cv. Indra) at different storage conditions

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ARTICLE CHRONICLE :

Received :

11.07.2017;

Accepted :

25.08.2017

SUMMARY : The effect of different packaging materials along with two storage conditions *i.e.* Zero Energy Cool Chamber (ZECC) and Cold Storage (CS) were assessed for maintaining quality attributes and extending shelf life of green capsicum. The qualities of capsicums were assessed by physiological loss in weight, firmness, rotting, ascorbic acid and moisture content. The green capsicum fruits in all the treatments showed increasing trends of physiological loss in weight (%), TSS (°B) and rotting (%) while in moisture content, ascorbic acid (mg/100g) and firmness (N) showed decreasing trend during the advancement of storage period in ZECC and CS. The quality of capsicum fruits of green varieties under CS and ZECC were found to be best when packed in cellulose acetate (CA) film followed by breathing bags. The shelf life of green capsicum fruits was extended up to 40 days in CS, 24 days in ZECC when packed in CA film followed by breathing bags and was found to be beneficial in extending the shelf life of capsicum fruits. The green capsicum packed in CA films was found to be best packaging material for extending the shelf life followed by breathing bags and without vent polythene bags of 100 micron, 50 micron and 25 micron, in CS and ZECC storage in respect of quality parameters.

KEY WORDS :

Capsicum, Cv. Indra (green), Shelf life, Cold storage, Zero energy cool chamber, Chemical properties

How to cite this article : Mane, Sheetal, Kad, V.P. and Barbole, Gitanjali (2017). Studies on packaging and storage of green capsicum (Cv. Indra) at different storage conditions. *Agric. Update*, 12 (TECHSEAR-10) : 2732-2740.

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