

A study on shelf-life extension of freshly harvested sweet corn cobs (*Zea mays* var. *Rugosa*)

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SUMMARY :

The sweet corn cobs were packed in 6 different packages and stored in the modified atmosphere environment (glass jars) with silicone membrane and diffusion channel using six treatments (LDPE film with and without ventilation, vacuum packaging and shrink wrapping and stored at 0°C) to extend the shelf-life of sweet corn. The biochemical properties like total sugar, reducing sugar, non-reducing sugar and starch were evaluated before and after storage. The shelf-life of corn cobs was 3 days in ambient condition compared to 16 days at 0°C temperature in the modified atmosphere packaging (shirk wrapping).

KEY WORDS : Shelf-life, Extension, Sweet corn, Corn cobs

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