IJPPHT
e ISSN-2231-6426

Volume 6 | Issue 2 | December, 2015 | 172-176
■ Visit us: *www.researchjournal.co.in*

International Journal of Processing and Post Harvest Technology

RESEARCH PAPER

DOI: 10.15740/HAS/IJPPHT/6.2/172-176

Physico-chemical changes in peach fruit during storage

■ SUMMY ULLAH* AND S.K. JAWANDHA

Department of Fruit Science, Punjab Agricultural University, LUDHIANA (PUNJAB) INDIA

Email : summymau@gmail.com

*Author for Correspondence

■ **Research chronicle : Received :** 26.08.2015; **Revised :** 01.11.2015; **Accepted :** 28.11.2015

SUMMARY :

Peach undergoes various ripening changes after harvest and the magnitude of post-harvest losses in fresh fruits is extraordinarily high resulting in proportionately higher economic losses than that of pre-harvest losses. An attempt was made to reduce these losses in which physiologically mature, uniform and healthy fruits of peach cv. SHAN-I-PUNJAB were harvested and treated for 5-minutes in aqueous solutions of spermidine, spermine and putrescine at three different concentrations *viz.*, 1.0, 2.0 and 3.0 mmol L^{-1} and treated fruits were packed in CFB boxes before storage at 0 to 1° C and 90-95 per cent RH for 32 days. Results revealed that post-harvest treatments of spermidine, spermine and putrescine were effective in delaying ripening and extending the post-harvest life of peach fruits under cold storage conditions. Putrescine @ 3 mmol L^{-1} treatment was found most effective in decreasing physiological loss in weight (PLW) and spoilage and maintaining the high palatability, TSS: acid and total sugars at the end storage period.

KEY WORDS : Peach, Storage, PLW, Sugar, Quality, Spermidine, Spermine, Putrescine

How to cite this paper : Ullah, Summy and Jawandha, S.K. (2015). Physico-chemical changes in peach fruit during storage. *Internat. J. Proc. & Post Harvest Technol.*, **6** (2) : 172-176.