



Research Paper

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Textural and biochemical changes in peach fruit during cold storage

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ABSTRACT : Peach is a highly perishable fruit and climacteric in nature. It can not be stored for longer period at ambient conditions. To maintain the post-harvest quality of fruits, peach trees of cv. Shan-i-Punjab were sprayed with putrescine and calcium nitrate at three concentrations each viz., 1.0, 2.0, 3.0 mmol L⁻¹ and 0.5, 1.0 and 2.0%, respectively 10 and 20 days before the anticipated commercial harvesting. Physiological mature treated fruits were packed in corrugated fibre-board (CFB) boxes and then stored at 0-1°C and 90-95% RH. The fruits were analyzed for various physico-chemical parameters on the day of storage and after 10, 20, 30 and 40 days of cold storage. Results revealed that pre-harvest application of putrescine and proved to be effective in maintaining the peach fruit health under cold storage conditions. Putrescine @ 2 and 3 mmol L⁻¹ (sprayed 10 days before harvesting) treatments were found effective in maintaining firmness, total soluble solids, acidity, reducing sugars and non reducing sugars up to 30 days of storage.

KEY WORDS : Peach, Putrescine, Calcium, Storage, Quality

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