

Reduction of chilling Injury in Pomegranate (*Punica granatum L.*) fruits by intermittent warming

S.H.Mirdehghan¹ M.Rahemi²

1- Department of Horticulture, College of Agriculture,Vali-Asr University, Rafsanjan, Iran

2- Depatrment of Horticulture,College of Agriculture,Shiraz University,Shiraz,Iran

In this experiment, pomegranate fruits of cultivars 'Malas Yazdi' and 'Malas Saveh' were harvested from an orchard in Yazd Research Experiment Station in 1997, and after grading, they were stored at C and 85+3 % relative 1.5 ° humidity(RH) for 4 months.

They were removed in an every 0(control), 2 , 4 and 6 week intervals from the storage, they were warmed at C for 12 hr and returned to the cold storage. The 25 and 6 weeks during cold results showed that intermittent warming every 4 storage, significantly reduced chilling injury, pH, and decay and increased total acidity . However there were no significant effects on electrolyte leakage, total soluble solid and ascorbic acid of fruit after coming out from storage. Heating every 2 week increased electrolyte leakage and significantly decreased decay.