

Effect of heat treatment on quality of fruits and vegetables

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Nowadays there are efforts on the decreasing of the use of chemical treatments of fruits and vegetables in order to control decay and prolong the storage life of these products. So different methods are investigated, among which heat treatment is a damage free physical treatment for insect disinfestation and disease control in fresh horticultural products. Heat treatment causes slow ripening of climacteric fruit and vegetables, and prevents storage disorders, such as superficial scald on apples and chilling injury on subtropical fruits and vegetables. In this study all types of heat treatments including hot water dips and sprays, vapour heat, hot air and the response of commodity to these treatments are discussed.