

## **Effect of calcium chloride on the storage quality of two grape cultivars, Keshmeshy Bidaneh and Shahroudy**

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A research was conducted to evaluate the effects of three levels of calcium chloride (0,2 and 4 percent) on the qualitative and quantitative characters of two Persion grape cultivars, Keshmeshy Bidaneh and Shahroudy, in a factorial experiment, using a complet randomized block design during 1995-97. The experiment was carried out in the cold storage room and laboratories of Horticulture Department of College of Agriculturre in Karaj.

Effect of  $\text{CaCl}_2$  on fruit decay was significant at 5% level, and minimum decay was observed using 4%  $\text{CaCl}_2$ . The effect of  $\text{CaCl}_2$  on berry T.S.S., weight loss, calcium content, browning, shattering, brittleness, and shrivelling were also significant.

with dipping grapes in calcium chloride solution, calcium content of fruits was increased, but it was not significant between 2 and 4 percent calcium chloride treatment. The amount of water loss of berries was increased by increasing in calcium chloride treatment.