
The effect of heat disinfestation treatment and modified atmosphere packaging on physiology and shelf life of citrus

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In this research work, the interaction effects of shrink wrapping, caring with three days in 36°C , quarantine heat disinfestation treatment with 42 minutes in 46°C and modified atmospheres packaging (MAP) with O₂ 3% and CO₂ 5% in two different times.(Six and ten weeks in cool store) On washington Navel and Valensia cultivars of orange were investigated. The statistical design was completely randomized with five treatments and three replications. The results of these treatment have been shown in this paper.