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Study on the effect of different packaging method on the shelf-life of starfruit var. B10 / Uzaifa Uyop.

Lihat sebelah

STUDY ON THE EFFECT OF DIFFERENT PACKAGING METHOD ON THE SHELF-LIFE OF STARFRUIT VAR. B10

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This project report is submitted in partial fulfillment of the requirement of the degree of Bachelor of Science in Agrotechnology (Postharvest Technology)

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ABSTRACT

Starfruit (*Averrhoa carambola* L.), all in the same degree of maturity were packing using vacuum packaging, polypropylene (PP) and polyvinyl chloride (PVC) with one control (without packaging). Each treatment had three replicates for the same packaging. Each replicates or experiment unit consisted of 24 fruits per treatment and were stored in the cartons. The fruits were evaluated at day 1^{st}, 2^{nd}, 3^{rd}, 4^{th}, 5^{th}, 6^{th}, 7^{th} and 8^{th}. The samples were taken randomly and evaluated at room temperature for weight and brix value. Three fruits were sampled from each treatment and replicates and the same methology was applied to all treatments. At the termination, vacuum packaging was most effective packaging for extending the postharvest life of star fruits. The outcome of this experiment reflected the effectiveness of vacuum packaging method for extending the postharvest life of starfruit.