

THE EFFECTS OF THE QUALITY METHODS ON
THE PERFORMANCE OF THE WORKERS, CHINA AND
Manufacturing Industry IN THE CONTROL
MANUFACTURE CABINET

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Effect of different packaging methods on the shelf life of mango
fruit var. chokanan (*Mangifera indica* Linn.) in the control
atmosphere cabinet / Siti Fairuz Yusoff

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EFFECT OF DIFFERENT PACKAGING METHODS ON THE SHELF LIFE OF
MANGO FRUIT VAR. CHOKANAN (*Mangifera indica* Linn.) IN THE
CONTROL ATMOSPHERE CABINET.

Siti Fairuz Bt Yusoff

This project report is submitted in partial fulfillment of the requirement of the degree
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ABSTRACT

A series of experiments were carried out at Post Harvest Laboratory, UMT, at 25 August 2007 to 25 September 2007. The main objective of the research is to determine the effects of different packaging (Vacuum packaging, cardboard box, and plastic container) on Chokanan mango fruit. Uniform mangoes fruit from Chokanan variety (*Mangifera indica* Linn.) at stage 1 of ripening index were selected in this study. After applied Sodium Hypochlorite by concentration 5% as disinfectant treatment, they were packaged in different packaging (Vacuum packaging, cardboard box, plastic basket and one as control) and stored in control atmosphere cabinet at 16 °C. The shelf life of mango fruit was determined by skin color changes, sugar contents, decay appearance and physiological weight loss. The result showed that vacuum packaging was the most effective packaging to extend the shelf life and retain fresh until 21 days after packaging with maturity index 2, scale value for overall appearance was 3 (Fair), the least reduced physiological weight loss and value for sugar content appearance was at 3 (fair), the least physiological weight loss and total soluble solid. Then, followed by cardboard box which retain fresh until 14 days after packaging, plastic basket was 7 days and control less than 7 days.