

Effect of different storage conditions on fruit quality parameters of date palm cultivar Madzool

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ABSTRACT : The present investigation was carried out during summer season of 2004-05. Freshly harvested date palm fruits of doka stage (when fruits turn their colour from green to yellow or red depending upon variety but still remain hard) were placed under zero energy cool chambers as well as at ambient storage conditions. Periodic observations were recorded on TSS, acidity, ascorbic acid and weight loss of date palm fruits. The retention of ascorbic acid (2.36 %) was observed more under zero energy cool chamber. Similarly weight loss (20 %) was less under ZEEC than room storage (24%). Acidity (0.27 %) was also less under ZECC. However, TSS was higher under room temperature.

Key Words: TSS, acidity, ascorbic acid, weight loss, zero energy cool chamber.