

عنوان مقاله:

Chilling and Freezing Storage for Keeping Overall Quality of "Deglet Nour" Dates

محل انتشار:

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خلاصه مقاله:

The effect of storage at 0 and 2°C for 30 days with and without a passive Modified Atmosphere Packaging (MAP) and the effect of a freezing storage at -2, -4 and -8°C for 10 months followed by 1 week at 5°C on overall quality of Deglet Nour dates were studied. After the storage time, the physicochemical properties and sensory quality, microbial development, and moth infestation (*Ectomyelois ceratoniae*) of dates were monitored. It was observed that the storage temperature greatly affected the overall quality of dates. The 0°C was recommended for a short-term storage of fresh dates of one month. The MAP technique (6 kPa O₂+12 kPa CO₂) showed a positive effect on keeping overall quality of dates at 2°C. However, for a long-term storage (10 months in frozen conditions plus 1 week at 5°C), all freezing temperatures assayed kept the overall quality of dates and no differences were observed among them. In order to minimize the global costs, -2°C was considered as the most adequate temperature for a long-term freezing storage period. In conclusion, these chilling and freezing techniques could be recommended for commercial use at industrial scale.

کلمات کلیدی:

.Cold storage, Commercial life, Date palm, *Ectomyelois ceratoniae*, MAP technique

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