

Conference Abstract

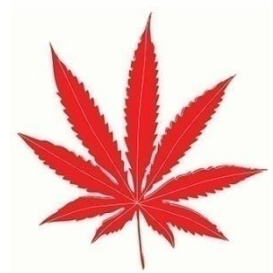
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Conference Abstract

COMPARATIVE STUDY ON THE EFFECT OF PRE AND POST-HARVEST CALCIUM CHLORIDE TREATMENTS ON MICROBIAL AND SENSORY CHARACTERISTICS OF SWEET CHERRIES

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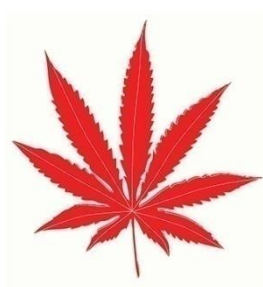
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Key words: Sweet cherry, Calcium chloride, Pre and Post-harvest treatments

ABSTRACT

This research work was conducted to study the effect of pre and post-harvest calcium chloride treatments on microbial and sensory characteristics of sweet cherries grown in District Skardu Gilgit Baltistan. The samples treated with calcium chloride packed in foam trays and stored at room temperature for 20 days. The applied treatments were C₀ (untreated cherry fruit), C₁ pre (Cherry fruit (0.5% Calcium chloride), C₂ pre (Cherry fruit (1% Calcium chloride), C₃ post (Cherry fruit (0.5% Calcium chloride) and C₄ post (Cherry fruit (1% Calcium chloride). All the samples were analyzed for physiochemical characteristics at an interval of 4 days. The treatment C₄ post was observed best on the basis of physiochemical and sensory attributes. The color and flavor score given by the panel judges was declined, lowest fall of noticed in C₄ (7.50 and 8.53%) respectively. Similarly, texture and overall acceptability score also decreased, minimum decrease recorded in C₄ (12.19 and 19.51 %) respectively. Microbial analysis showed that the plate count of the sample was improved, maximum found in C₀ (44.33) 98.27% while minimum noted in C₄ (8.16) 81.50. The treatment C₄ post-harvest was observed best on the basis of physicochemical and sensory attributes.



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