

Author:  [ADVANCED](#) | Volume  Page   
Keyword:   |



[TOP](#) > [Available Issues](#) > [Table of Contents](#) > [Abstract](#)

ONLINE ISSN : 1881-3984

PRINT ISSN : 1344-6606

## Food Science and Technology Research

Vol. 14 (2008) , No. 1 pp.5-11

[\[PDF \(146K\)\]](#) [\[References\]](#)

### Effect of Polypropylene and Polyvinyl Chloride Plastic Film Packaging Materials on the Quality of 'Yalova Charleston' Pepper (*Capsicum annum* L.) during Storage

[Bulent AKBUDAK](#)<sup>1)</sup>

1) *Department of Horticulture, Faculty of Agriculture, University of Uludag*

(Received: February 26, 2007)

(Accepted: August 3, 2007)

The long pepper (*Capsicum annum* L. cv. 'Yalova Charleston') was stored in plastic film with various oxygen (O<sub>2</sub>) and carbon dioxide (CO<sub>2</sub>) permeabilities consisting of 7±1°C temperature and 90±5% relative humidity (RH). Physico-chemical changes were recorded on 0, 10, 20 and 30 days of storage. Weight loss was higher in pepper stored under normal atmosphere (NA) compared to modified atmosphere packaging (MAP). Initial total soluble solids of 4.20% increased to 5.27% in NA. The acidity and ascorbic acid contents of peppers decreased during storage. The highest values were recorded at the end of storage from the fruit stored under PP (polypropylene). Changes in fruit color at the end of storage proceeded more slowly in the treated fruit. Total chlorophyll values exhibited significant decline in the fruits subjected to NA. However, the chlorophyll content in the fruits subjected to PP was low. The color values obtained from fruits supported the chlorophyll findings. At the end of the study, 35µ PP packaging material gave the best result at the end of 30 day-storage with respect to the parameters evaluated in the study. Therefore, especially 35µ PP treatment was effective with regard to delaying the maturity along the storage and fruit quality in peppers.

**Keywords:** [Capsicum annum](#), [modified atmosphere](#), [postharvest cold storage](#), [quality parameters](#)

[\[PDF \(146K\)\]](#) [\[References\]](#)

To cite this article:

**Effect of Polypropylene and Polyvinyl Chloride Plastic Film Packaging Materials on the Quality of 'Yalova Charleston' Pepper (*Capsicum annuum* L.) during Storage**  
Bulent AKBUDAK, *FSTR*. Vol. **14**, 5-11. (2008) .

---

doi:10.3136/fstr.14.5

JOI JST.JSTAGE/fstr/14.5

*Copyright (c) 2008 by Japanese Society for Food Science and Technology*

---



---

[Japan Science and Technology Information Aggregator, Electronic](#)

