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Research Article



COMPARATIVE STUDIES ON THE EFFECT OF HOUSEHOLD PACKAGING ON THE ANTIOXIDANT PARAMETERS OF THE ORGANIC AND CONVENTIONAL CUCUMIS SATIVUS L.

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Article history:	ABSTRACT
Received:	Organic foods are becoming popular for the health benefits they provide to
June 26 th , 2024	the consumers. But proper storage of organic fresh produce is essential to
Accepted:	preserve its vital nutrients. The present study was framed to show the effect
December 23 th , 2024	of domestic packaging on the antioxidant status of organic and
Keywords:	conventionally grown Cucumis sativus L. stored at different temperatures.
Antioxidant;	The organic and conventional Cucumis were stored without any packaging,
Cucumis sativus;	in Polypropylene (PP) Container, in Low Density Polyethylene(LDPE)
PP Container;	Zipper bag, and in Cling film wrap at ambient temperature (25°C) and low
LDPE Zipper bag;	(4°C) for 3 and 7 days. The ascorbic acid content, total carotenoids, total
Cling film Wrap.	polyphenols, total flavonoids, tannin contents, and DPPH, ABTS, and FRAP
	antioxidant capacities were estimated and compared by ANOVA test with p
	value <0.01. Results showed that the ascorbic acid, total carotenoids, tannin,
	and flavonoids were reduced during storage and more significantly that of
	DPPH and FRAP antioxidant capacities. Therefore, packaging at ambient
	and low temperatures creates a modified atmosphere within it, which can be
	considered as a devising strategy to preserve antioxidants in organic and
	conventional Cucumis at domestic level.