



EFFECT OF STORAGE CONDITIONS ON PHYSICAL PROPERTIES CHANGING OF COMPRESSED KIWIFRUIT

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ABSTRACT

In this research, the effect of edible coatings such as grape juice, date juice and white berry juice, moisture in two levels of 90 and 95%, light bulb in two modes of light and without light and storage period of 5, 10 and 15 days on the characteristics the weight, volume and density of the kiwi fruit were investigated and all experiments were performed with three repetitions. For statistical analysis of the obtained data, SAS software was used by factorial experiments and in a completely randomized design. According to the results, the effects of storage period and edible coatings factors on all independent factors had a significant effect. For all dependent factors, the best values were observed in grape syrup coating, which had the least changes in weight, volume and density. The greatest changes in weight, volume and density have also been observed in white berry cover. Also, the light and moisture factors had a positive effect on changing volume and density in kiwi fruit. The highest rate of change was 9.38% for weight loss, 4.68% for volume reduction and finally, the highest percentage for density reduction was 7.5%. In general, among the coatings used, the use of grape juice as a coating has caused the least amount of changes in weight, volume and density, and the light bulb factor has had a positive effect on volume and moisture on density.
