

EFFECT OF CALCIUM CHLORIDE SOLUTIONS ON MARKETING QUALITY OF FRESHBARHI (C.V.) DATE

KHALED A. M. AHMED, AHMED ATIA & ABDULLAH M. ALHAMDAN

Chair of Dates Industry & Technology, King Saud University, Riyadh, Saudi Arabia

ABSTRACT

In order to maintain favorites quality of Barhi dates to the consumers at the khalal stage with its yellow color and crunchiness firmness. Controlled atmospheric storage has the ability to keep Barhi fruits for three months. But the main problem remains to maintain the same quality fruits in the markets. So the aim of the current study is the application of immersion Barhi fruits after CA storage in calcium chloride solution at concentrations (1%, 2%) for (3-5 minutes) and then left to dry at room temperature and then save them in cooled stores (5 °C) for a period of two weeks and in room temperature (23±2 °C) for a week and also develop a set without treatment to study the effect of different solutions on the product. Samples were taken each week for measurements and sensory evaluation tests. The best result was to use calcium chloride concentration (2%) after storage in a controlled atmosphere in terms of maintaining the texture, color, taste, and loss rate in fruits

KEYWORDS: Calcium Chloride; Controlled Atmospheric; Barhi Fruits; Quality Parameters