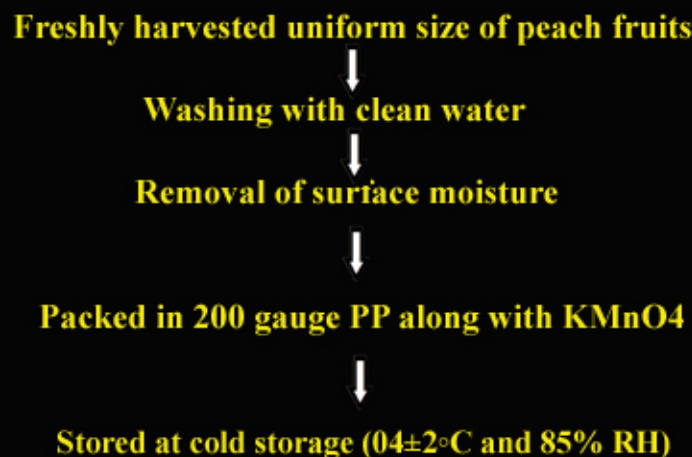


# Shelf life extension of Peach Fruits

## Description of technology

Fully matured peach fruits (Cv: TA-170, Shan-e-Punjab and Floradasan) were washed with clean tap water and surface moisture was removed with tissue papers. These were then put in individual polypropylene (200 gauge) bags having five pine hole perforations. To each of these packets pouches containing 1-2 % KMnO<sub>4</sub> were added. The packets were then sealed. These fruits were kept at room temperature (24±5°C and 70% RH) and cold storage (04±2°C and 85% RH). The fruits were evaluated at 7 days interval for various quality parameters viz. total soluble solids, ascorbic acid, acidity and shelf life. Maximum shelf life of 49 days was obtained when fruits were packed in 200 gauge polypropylene (PP) packaging materials with 2% KMnO<sub>4</sub> and stored in cold storage (04±2°C and 85% RH).

### Flow chart of technology/process



Area of application	Better shelf life
Equipment required	Machinery: Washer, dryer and sealing machine
Space requirement	100X100 feet room
Plant set up cost	Rs. 2.0 lakhs (approx.)
Raw material and production cost	Total production cost of Rs. 10-15 per kg final product
Risks/opportunities involved in adopting the technology	Extended shelf life
Cost of available alternate technologies to similar products	Not popular in this part of country
Expected cost of technology (Royalty/Equity/Revenue mode)	Rs. 1.0 lakh
Any suggestion from Project leader for commercializing this technology	Very simple technology, which does not require much technical skills.