

Abstract

Modified atmosphere packaging maintained post harvest quality of fruits harvested at both stages of maturity and prolonged their shelf life by at least 14 days compared to the unpackaged controls. Packaging significantly slowed weight loss which was lower at 7% compared to the unpackaged controls which lost up to 26% of the weight. Both MAP packages reduced ethylene production and respiration rate and slowed other physicochemical changes associated with passion fruit ripening. Although the ordinary polythene bag packaging prolonged the fruits' shelf life compared to unpackaged control, their positive effect was negated by high incidence of rotting evident after 14 days of storage. These results indicate that use of activebag® can prolong the shelf life by maintaining quality attributes and external appearance of purple passion fruits and hence extend their marketing period.