

## **EFFECT OF USING CALCIUM CHLORIDE AND COLD STORAGE ON PROLONGING THE STORABILITY OF ZAGHLOUL DATES**

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**ABSTRACT:** *The present investigation was carried out during the 2008 and 2009 seasons on Zaghloul dates (*Phoenix dactylifera* L.). Dates were post harvest treated by dipping in  $\text{CaCl}_2$  solutions (2 & 4 %). They were then stored at cold storage (0 & 5°C) and at ambient temperature to increase the storage period and maintain fruit quality.*

*Results in both seasons showed that dipping Zaghloul dates in Calcium chloride solutions (2 & 4 %) for 3 minutes were effective in maintaining fruit quality during cold storage at 0 & 5°C and at ambient temperature, in terms of decreasing loss of fruit weight, rot, decay, acidity, tannins percentage and increasing total sugars percentage.*

*Finally, storage ability of Zaghlool dates dipping in  $\text{CaCl}_2$  solutions (2 & 4%) could be prolonged with good keeping quality to 32 days by cold storage at 0°C, 5°C and 12 days of ambient temperature.*

**Key words:** *Zaghloul date fruit, dipping, calcium chloride, cold storage, fruit quality.*

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