

## Active Packaging for improving the Shelf life and Quality of Strawberry (*Fragaria x ananassa* Duch.)

### Abstract-

Strawberry (*Fragaria x ananassa* Duch.) is a popular berry of the world but it is highly perishable in nature and possesses an extremely short shelf life. Active packaging in plastic punnets of size 17cm x 11 cm x 3.5 cm of 100 gm capacity with the treatment of Ethylene absorber + moisture absorber + Cl<sub>2</sub> (5ppm) increased the shelf life by 7 days as compared to control 3 days. PLW (4.4%) and decay incidence was also reduced 36% as compared to control showing PLW 9% and decay incidence of 65%. The mean value after storage of quality parameters such as TSS (10.8<sup>0</sup> Brix) , Titratable acidity (0.8%), Anthocyanin (61.2 mg/100gm) and Ascorbic acid (65.16mg/100g) content was observed which performed better with the organic treatment as compared to the control.

Comment [AP1]: Needs full form of PLM.

**Keywords-** Active, Packaging, Strawberry, Ethylene absorber, shelf life

### Introduction

Strawberry (*Fragaria x ananassa*) is a vibrant red colour, juicy, sweet fruit and its very nutritious with its delicious flavour. This berry type of fruit is a member of the Rosaceae family. It is a rich source of vitamin C (58.8 mg/100g), phenolics and a high antioxidant capacity (2 to 11 fold more then other fruits). In recent years strawberry is gaining popularity amongst the farmers of the North East, including Assam. However the major problem in strawberry is its high perishable nature and undergoes quick deterioration due to mechanical injury, physiological deterioration, microbial decay and high water loss, leading to an extremely short shelf life. This reduced post harvest life is mainly due to its high metabolic activity and vulnerability to decay which gets translated into rapid dehydration, loss of firmness and tissue degradation, which ultimately makes the fruit susceptible to mechanical injury and leads to colour degradation Baka *et al.*, (1999), therefore cost effective technologies to increase the shelf life of strawberry is very important. Active packaging actively changes the condition of the package in order to increase sensory properties of food, maintaining safety and quality and thereby increasing the shelf life of food. Therefore use of active packaging along with ethylene absorbers, moisture absorbers can be a beneficial tool for increasing the shelf life of strawberry Robinson and Morrison, (2010). Also use of chlorine dioxide can decrease the microbial decay.

Comment [AP2]: Spelling need to correct

Comment [AP3]: Reference should be coated as superscript either end note.

Comment [AP4]: Reference should be coated as superscript either end note.

### Materials and Methods

Fresh strawberry (*Fragaria x ananassa* Duch.) fruits variety sweet Charlie/Chandler were harvested at matured stage from a farm at Jorhat. The experiment was laid out in Randomized Block Design. There were three replications and one packaging materials with traditional plastic packaging. Plastic punnets of size 17cmx11cm x 3.5cm of 100g capacity were used for the storage studies. These punnets are easy to handle, looks appealing and the transparency makes the fruits visible from outside. The treatment details are as follows

T1= Ethylene absorber + chlorine dioxide (5ppm)

T2= Ethylene absorber + Moisture absorber + chlorine dioxide (5ppm)

T3= Control (without treatment)

Chlorine dioxide is a strong disinfectant and antimicrobial in action. It is a reddish brown liquid. 5ppm chlorine dioxide was used to wash the fruits before packaging as it can also increase the shelf life of fruits.

Moisture absorbers are desiccants and are enclosed in sachet, and the sachets are enclosed in the package which absorb and reduces the moisture content and thus increases the shelf life. Commonly used desiccants are Silica gel sachets and these were used for increasing the shelf life of strawberry fruits in the active packaging.

Ethylene absorbers absorb the ethylene released by the fruits, vegetables and flowers. Ethylene a ripening hormone when absorbed can increase the shelf life of the perishables.  $KMNO_4$  is a strong ethylene absorbent and used in sachets. In the present experiment  $KMNO_4$  as ethylene absorbers one per package sachets were used enclosed in the active packages.

**Physiological loss in weight** of the strawberry fruits during storage was shown by weighting the fruits at different time intervals and calculated by using the formula

$$PLW(\%) = \frac{\text{Initial weight} - \text{Final weight}}{\text{Initial weight}} \times 100$$

**Decay Incidence** of fruits was determined visually by counting the diseased and healthy strawberries in each treatment, at every interval and expressed as percentage.

**Shelf life** of fruits were assessed for shelf life based on visual and textural appearances during the time of storage

The **TSS** of fruits were determined by the Zeiss hand juice refractometer. The refractometer was first calibrated with distilled water before use and few drops of juice were put on the prism and readings noted. It is expressed in degree Brix (Ranganna, (1977)). TSS were estimated at 2<sup>nd</sup>, 4<sup>th</sup> and 6<sup>th</sup> day of storage.

**Comment [AP5]:** Reference should be coated as superscript either end note.

The **titratable acidity (%)** is calculated using the formula and expressed as percent citric acid (Horwitz et al. (1980)). TA of the stored samples were expressed on 2<sup>nd</sup>, 4<sup>th</sup> and 6<sup>th</sup> day of storage in active packaging.

**Comment [AP6]:** Reference should be coated as superscript either end note.

Titrate acidity (%) =

$$\frac{\text{Titre value} \times \text{Normality of Alkalix vol. Make up} \times \text{eq. Wt. Of citric acid} \times 100}{\text{Aliquot} \times \text{weight of sample} \times 100}$$

**Ascorbic acid (mg/100gm of FW)** is determined by using 2,6-Dichlorophenolindophenol visual titration method given by Freed (1996). Ascorbic acid of the samples were estimated every 2<sup>nd</sup>, 4<sup>th</sup> and 6<sup>th</sup> day of storage.

**Anthocyanin (mg/100g)** of the samples were estimated every 2<sup>nd</sup>, 4<sup>th</sup> and 6<sup>th</sup> day of storage by the formula  $C = \frac{A \times 288.21}{100}$ , where C is the concentration of the total anthocyanin.

**Table1.** Effect of Treatments on the PLW (%), Shelf life (days) and Decay incidence (%)

**Comment [AP7]:** Both tables are part of result thus put after title "Result"

Treatments	PLW (%)	Shelf life (days)	Decay incidence (%)
T1	4.13	4	56.33
T2	4.32	5	37.21
T3(control)	8.5	2	95.0
S.Ed (±)	0.09	0.31	1.96
CD (P=0.05)	0.20	0.64	4.02

**Table2.** Effect of Treatments on the TSS<sup>0</sup> B), Acidity (%),Ascorbic acid (mg/100ml) and Anthocyanin( mg/100g)

Treatments	TSS degree Brix	Acidity (%)	Ascorbic acid (mg/100ml)	Anthocyanin (mg/100g)
T1	9.0	0.89	69.44	60.05
T2	11.0	0.90	70.31	60.00
T3(control)	10.0	0.91	62.36	59.90
S.Ed (±)	0.09	0.008	0.79	0.50
CD (P=0.05)	0.20	0.01	1.63	1.02

### Results and Discussion:

As seen from table 1, significant variations in shelf life were found in response to the treatments under T1 , T2 and T3. The highest shelf life was found in T2 (5 days) and the lowest was found in T3 (2 days). This might be due to the influence of ethylene absorber, moisture absorber and chlorine di oxide, as clear difference has been observed in control. Similar results have been obtained by Piconet *al.* (1993), Aharoni and Barkai-Golan (1987) in use of ethylene absorber under polythene packaging in strawberry. Also results have been similar with Aday and Caner (2011) in use of moisture absorber, ethylene absorber and chlorine dioxide packed in polythene trays.

The physiological loss in weight showed significant variations , the lowest PLW was observed in T1 (4.13%) and the highest in control (8.5%). This might be due to the effect of Ethylene absorber which reduces the rate of respiration due to reduced metabolic activity. The chlorine dioxide which acts as an antifungal and delays dehydration. Results were similar to that obtained by Hernandez-Munoz *et al* (2008).

Significant variations in decay incidence were found in response to the treatments (Table1). The lowest decay incidence was found in T2 (37.21) as against the highest (95%) in T3 *ie* control in the entire storage period. The low decay incidence in T2 may be due to the effect of Chlorine dioxide which is known to have antifungal properties and are very effective in enhancing the shelf life of many fruits. Similar results have been obtained by Song *et al.* (2007) in raspberry and peach, Dhakshinamoorthy *et al.* (2020) in banana.

Significant differences in TSS were obtained amongst the treatments. The highest TSS was observed in T2 (11<sup>0</sup>B) and the lowest in T1(9<sup>0</sup>B). This may be due to the slowing down the hydrolysis of sugars by minimizing the rate of respiration by the ethylene absorber. Similar results have been obtained by Duran *et al.* (2016) in strawberry.

The titratable acidity was significantly lower in the control (T3) as compared to both T1(0.89 %) and T2 (0.90%). This may be due to the reduction of respiration due to absorption of ethylene by ethylene absorbers with the combined effect of chlorine di oxide. Similar results have been obtained by Aday and Caner (2011) in strawberry.

Significant differences in ascorbic acid were obtained amongst the treatments (Table 2). The treatments T1(69.44mg/100ml) and T2 (70.44 mg/100ml) of ascorbic acid content was observed as against (62.36mg/100ml) in T3 *ie* control. The higher ascorbic acid content in T1 and T2 as compared to the control may be due to lowering of respiration of the packed strawberries due to the use of ethylene absorbers. Potassium permanganate absorbs ethylene and degrades it to CO<sub>2</sub> and water. This results in an increase of CO<sub>2</sub> content at storage atmosphere. This results obtained were similar in use of ethylene absorber to Ishaq *et al.* (2009) in Apricot and Mir *et al.* (2018) in Peach.

Similarly significant differences in Anthocyanin content were obtained in the treated strawberries as compared to control. T1(60.5mg/100g), T2 (60.0 mg/100g) and T3 (59.9mg/100g). This may be due to the activity of ethylene absorber in T1 and T2 which reduces the activity of polyphenoloxidase and peroxidase enzymes due to changes in the internal atmosphere of the fruits or it may be a natural process of ripening. Similar results were obtained by El Ghaouth *et al.*, (1991) in strawberry.

## Conclusions

It can be concluded that treatment T2 (ethylene absorber+ Moisture absorber+ chlorine dioxide) performed best in boosting up the shelf life and quality parameters followed by T1. Moreover, because of its enhanced shelf life, it makes it suitable for long distance transportation of strawberry in plastic punnets. Therefore this treatment can be adopted by farmers or industries.

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Comment [AP8]: Requires Sl. No.

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