

# Efficiency of Some Storage Packages to Protect Green Bean Pods Under 8 ° C.

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## ABSTRACT

A study was carried out in the cold storage unit, Hort. Dept. and laboratories of Plant Prot. Dept. , College of Aric. , Univ. of Baghdad, during the seasons 2005-2006 showed that isolation of the genera *Alternaria* , *Aspergillus* and *Penicillium* as a causal agents of green bean pods rot under 8° , this is the first record in Iraq of these genera on green bean pods in cold storage. Sterilization of pods and packing them in netted bags decreased the percentage of infection severity by *Alternaria* . No infection was occurred for non sterilized pods treatment with *Aspergillus* and the best treatment was polyethylene bags with 32 holes. The genus *Penicillium* was not found in non sterilized pods kept in polyethylene bags with 32 holes and sterilized pods kept in netted bags . Less weight loss percent in sterilized and non sterilized pods kept in polyethylene bags with 16 holes. There was no physiological disorder occurred in sterilized and non sterilized pods kept in polyethylene bags with 16 and 32 holes. the netted bags treatment record higher firmness in sterilized pods after 4 and 6 days storage . No pod cracking was occurred significantly in different treatments. The sterilization of green bean pods and packing them in the netted bags prolong period of storage .