

**EFFECT OF PACKING UNDER  
LOW PRESSURE AND METHODS OF STORAGE IN THE QUALITY  
AND CHARACTERISTICS OF THE FRUIT OF  
C.V Zuhdi**

**Ghalib N. Al Shammari\* Nabeel b. Abdulwahhab\* Ru'aa Abid Hassan Muhammad .**

\* Assist. Prof -Dept. of Hort. & Landscap - College of Agric - Univ. of Diyala -  
Ghalibnaser55@yahoo.com

**ABSTRACT**

This study was conducted at the laboratory of the Department of Horticulture and Landscape Gardening, College of Agriculture, University of Diyala during the season of 2013. The study was aimed to improve the storage capabilities of date palm C.V AlZuhdi subjected to cold, freezing and room storage temperatures. In addition, this study was also focused on testing the effect of packing under four different vacuums (-1, -2, -3, -5) Kg/cm<sup>2</sup> using the polyethylene plastic bags on fruit marketing value. Freezing with (-5) Kg/cm<sup>2</sup> vacuuming gave the most significant result in terms of retaining fruit's water content, reduced sugars, and reducing total acidic ratio where no significant differences were observed in terms of total sugars in all vacuum treatments. Moreover, no fruit damage was exhibited when storing at freezing temperature with all vacuum treatments. However, a damage of 20% and 100% were observed when stored at cold and room temperatures, respectively after 9 months of storing. As for quality test, vacuuming under -3 and -5 Kg/cm<sup>2</sup> with cold and freezing storage gave the best results in terms of taste and fruit appearance.

**Key words:** date palm, zuhdi storage, packaging, under vacuum.