

EFFECT OF QUANTITY OF CHILL USING DIFFERENT
TYPES OF PACKAGING MATERIAL STORED
UNDER TWO STORAGE CONDITIONS

INTERIM OVER

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**EFFECT ON QUALITY OF CHILI USING DIFFERENT TYPES OF PACKAGING
MATERIALS STORED UNDER TWO STORAGE CONDITIONS**

By
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Research Report submitted in partial fulfillment of the requirements for the degree of
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Department of Agrotechnology
FACULTY OF AGROTECHNOLOGY AND FOOD SCIENCE
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**FAKULTI AGROTEKNOLOGI DAN SAINS MAKANAN
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**PENGAKUAN DAN PENGESAHAN LAPORAN
PROJEK ILMIAH I DAN II**

Adalah ini diakui dan disahkan bahawa laporan ilmiah bertajuk:

Effect On Quality Of Chili Using Different Types Of Packaging Materials Stored Under Two Storage Conditions oleh **Intan Nani Bt Hj Omar**, No.matrik **13240** telah diperiksa dan semua pembetulan yang disarankan telah dilakukan. Laporan ini dikemukakan kepada Jabatan **Agroteknologi** sebagai memenuhi sebahagian daripada keperluan memperolehi Ijazah Sarjana Muda **Sains Agroteknologi (Teknologi Lepas Tuai)**, Fakulti Agroteknologi Dan Sains Makanan, Universiti Malaysia Terengganu.

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DECLARATION

I hereby declare that the work in this thesis is my own except for quotations and summaries which have been duly acknowledged.

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ABSTRACT

The use of different types of packaging can play important role in extending the shelf life of chili and slower the ripening rate. Changes in skin colour, total soluble solid, weight loss and firmness were assessed as quality indicators. At chiller temperature (10°C), the quality of chilies are able to be maintained during 14 days of storage, however in ambient temperature (28°C), chilies were only capable to withstand a duration of 12 days storage. This study showed that all the treatments are significantly difference compared to the control (unpackaged chilies). Several beneficial effects were found: (1) minimum weight loss was observed in the LDPE packaging stored under both chiller and ambient condition in the of 12-14 days of storage stable which results in stable quality of chilies. (2) LDPE packaging enabled the chilies fruits to be stored up to 12 days without adverse effect on visual and chemical qualities. (3) During storage at ambient, the chilies packed with PVC film shows the best maintenance of firmness despite the best quality maintenance provided by LDPE packaging in other parameter. Since, the best packaging of chilies fruits under both condition were LDPE packaging, LDPE packaging may be of particular interest to producers or consumers who wish to improve their fresh fruits quality and at less costly.