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Effects of different water temperature treatment and packaging materials on tomatoes (Lycopersicum esculentum) stored in ambient temperature / Liyana Mat Lias.



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EFFECTS OF DIFFERENT WATER TEMPERATURE TREATMENT AND PACKAGING MATERIALS ON TOMATOES (*Lycopersicum esculentum*) STORED IN AMBIENT TEMPERATURE.

By Liyana Binti Mat Lias

Research Report submitted in partial fulfillment of the requirements for the degree of Bachelor of Agrotechnology Science (Post Harvest Technology)

Department of Agrotechnology
FACULTY OF AGROTECHNOLOGY AND FOOD SCIENCE
UNIVERSITI MALAYSIA TERENGGANU
2008



FAKULTI AGROTEKNOLOGI DAN SAINS MAKANAN UNIVERSITI MALAYSIA TERENGGANU

PENGAKUAN DAN PENGESAHAN LAPORAN PROJEK ILMIAH I DAN II

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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

This study was conducted at Laboratory of Postharvest Technology, Faculty of Agrotechnology and Food Science, Universiti Malaysia Terengganu. Tomatoes (*Lycopersicon esculentum*) fruit at stage 4 was divided into three groups to treat with different water temperature and also packed in different packaging materials. One group was treated with water at temperature 40°C while another group was treated with water at ambient temperature (28°). Another group was for control. Then each group was divided into three sub-groups for different packaging materials. Packaging materials used are polypropylene plastic bag, shrink wrap and no packaging. Then all the samples were left in room temperature (28°C). The result was taken at 2 days interval. Results showed that the best treatment for tomatoes stored in ambient temperature was tomatoes breated with water at 40°C and packed in polypropylene bag. The result obtained was not supported by analytical analysis because the overall result obtained was not significant, (p>0.05).