CONTROLLED ATMOSPHERE STORAGE OE LIMES (CITRUS AURANTIFOLIA)

Neelanjani W. Palipane, W. B. Wijeratne, Malini Mallawaratchie and L. A. C. Alles

(Fruit and Vegetable Utilisation Laboratory, Department for the Development of Marketing, Narahenpita Road, Colombo 5)

Investigations on the extended storage of limes (Citrus aurantifolia) by cold and/or controlled atmosphere (C.A.) storage are essentially needed and relevant to a more effective exploitation of this variety of fruit in Sri Lanka. It could be a commercially viable agro industry for the Lower Uva.

The changes that occur in fruit during growth and ripening are given to serve as a physiological background to understanding of the scientific basis of C. A. storage.

Comparable work here and elsewhere on limes and lemons is reviewed. That of Alles et al (1974) in Sri Lanka, Wild et al (1977) in Australia, Spalding and Reeder in Florida (1976) are important.

Experimental investigation on the C. A. storage of limes, (harvested from an orchard in Moneragala), using a large polythene enclosure, provided with gas re-circulation, humidity control, C_2H_4 removal system and keeping the CO_2 / O_2 ratio 7: 10% approximately are described.

Results indicate that limes can be kept with 15% weight loss for 11 weeks and subsequently commercially utilised.