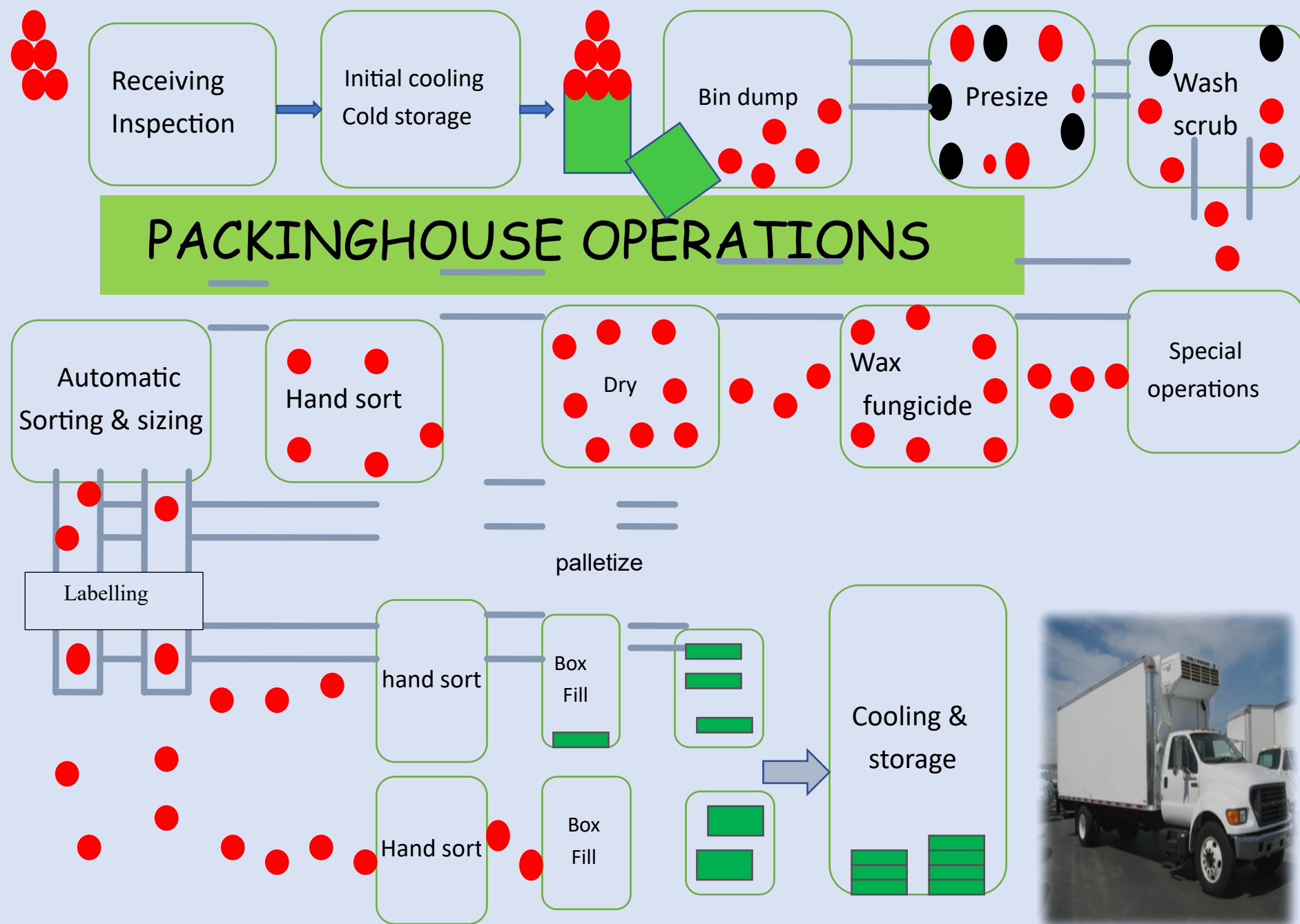


Schematic of the typical unit operations in mechanized packinghouse



PRECOOLING

Precooling of pomegranates is an important step to ensure their longevity and freshness, particularly in a commercial context where these fruits need to be transported over long distances or stored for extended periods.

Conditions for Forced air precooling:

- Temperatures- **5-7°C** at least within **10 hours** after harvesting (Chilling damage of fruit is possible if stored **below 5°C**).
- Humidity-**90 to 95 %**.



Fig. Precooling of Pomegranate

DO's and DON'Ts for precooling pomegranates:

DO's	DON'Ts
- Maintain cool, controlled environment.	- Extreme temperatures.
- Use insulated containers.	- Prolonged exposure to sunlight or heat.
- Handle gently to prevent damage.	- Overcrowd containers.
- Check temperature/humidity before loading.	- Rough handling.
- Secure packaging.	- Transport with ethylene-producing fruits.
- Ensure proper ventilation.	- Delays in transportation.