

STORAGE

Fruits can be stored at **5°C with 90-95%** relative humidity for 2 months. In case of storage beyond two months, temperature should be maintained at **10°C** to avoid chilling injury. Pomegranates are very susceptible to water loss resulting in shrivelling of the skins. Storing fruits in plastic liners and waxing can reduce water loss, especially under conditions of lower relative humidity. Storage in 2% O₂ reduces chilling injury if pomegranates are kept below 5°C. Pomegranates can be stored successfully at **6°C in 3% O₂ + 6% CO₂** atmosphere for **6 months**.

Do's:

1. Store pomegranates in a cool, well-ventilated area.
2. Keep them in the refrigerator at 32-41°F (0-5°C) for extended freshness.
3. Store whole pomegranates in a single layer to prevent bruising.
4. Use a perforated plastic bag or mesh to allow air circulation.
5. Consume within 1-2 weeks for optimal freshness.



Fig. Cold storage of pomegranates

DON'ts:

1. Store pomegranates at room temperature for prolonged periods.
2. Store them in airtight containers, as this can accelerate spoilage.
3. Place near heat sources or in direct sunlight.
4. Refrigerate cut or arils-only pomegranates for too long; they may dry out.
5. Wash pomegranates before storing; moisture can promote Mold growth.