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**STUDIES ON KEEPING QUALITY AND STORAGEABILITY
OF CUCUMBER FRUITS UNDER ORGANIC
FARMING SYSTEM IN GREENHOUSES**

BY

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THESIS

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*I dedicate this work to my
husband Saber El-Molla and my
daughters Norhan & Engy for their
support and encouragement.*

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under organic farming system in greenhouses

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ABSTRACT

Fertilization treatments for cucumber plants were conducted in plastic houses, belong to Sekem Company at EL-Adlia location, Sharkia Governorate during the two successive autumn seasons of 2000 and 2001. Whereas post harvest treatments were carried out in Vegetable Handling Research Section, Horticulture Research Institute, Agriculture Research Center by using cv "Passandra". The present study included four experiments as follows: First experiment: The goals of this experiment was to study the effect of the organic and inorganic fertilization on yield and fruit characters. The results of this experiment showed that, organic treatment gave significantly greater early, exportable and total yield than Inorganic treatment (chemical) the increments were 34.3%, 43.2% and 28.38%, respectively. Also, average fruit weight, length, diameter, length / width ratio, fruit firmness, T.S.S., total sugars, total chlorophyll and ascorbic acid content were significantly increased by organic application. Second experiment: This study was conducted to determine the suitable picking stage for cucumber fruits, through studying the changes in physical characters and chemical compositions for fruits at different developmental stages. Data showed that, 14-days was the suitable stage for picking. Third experiment: This experiment was conducted to improve storageability of cucumber fruits by using Calcium Lactate as antitranspirant and stretch film as wrapping material under 10c, 90-95% RH for cold storage and 20c, 65-70% RH for room storage. The best results were obtained by using organic fertilization, treating fruits by Calcium Lactate, using stretch film as wrapping material and storage fruits at 10c with 90-95% RH. These treatments gave the lowest value of weight loss and decay percentage and the highest value of firmness, T.S.S., total sugars, total chlorophyll and Vitamin C contents. Fourth experiment: This experiment aimed to improve quality and control decay of cucumber fruits during storage by using hot water treatments i.e. 45c for 20 minutes, 50c for 5 minutes, 55c for 30 second and tap water as a control. The best hot water treatment was 55c for 30 second which showed increasing in weight loss percentage, decreasing in decay percentage, high value in fruit firmness and total chlorophyll content. However, hot water treatment at 45c for 20 minutes showed the highest value in T.S.S.

Generally, cucumber fruits produced by organic fertilization showed increasing in early, exportable and total yield, as well as improving fruits quality and storageability of cucumber fruits.

Ahmed H. Khoreba

Use Other Side if Necessary

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CONTENTS

	Page
LIST OF TABLES	ix
LIST OF FIGURES	xii
INTRODUCTION	1
REVIEW OF LITERATURE	3
MATERIALS AND METHODS	32
RESULTS AND DISCUSSION	43
First expirment: Effect of fertilizer treatments on :	
1. Yield components.....	43
1.1. Early yield.....	43
1.2. Exportable yield.....	43
1.3. Total yield.....	44
2. Fruit characteristics.....	47
2.1. Physical properties.....	47
2.2. Chemical composition.....	48
second expirment: Physical and chemical changes during developmental stages of cucumber fruits.	
1. Effect of developmental stages on physical properties.....	53
2. Effect of the interaction between fertilizer treatments and developmental stages on physical properties.....	54
3. Effect of developmental stages on chemical composition.....	60
4. Effect of the interaction between fertilizer treatments and developmental stages on chemical composition.....	63
Third expirment: Effect of fertilizer treatments, antitranspirant and over wrapping films on the storageability of cucumber fruits.	
1. Physical properties.....	66
1.1. Effect of storage periods.....	66
1.2. Effect of fertilizer treatments.....	69
1.3. Effect of antitranspirant.....	70
1.4. Effect of over wrapping films.....	72
1.5. Effect of the interaction between fertilizer and antitranspirant treatments.....	75
1.6. Effect of the interaction between fertilizer and over wrapping films treatments.....	78
1.7. Effect of the interaction between fertilizer treatments and storage periods.....	82
1.8. Effect of the interaction between antitranspirant and over wrapping treatments.....	85
1.9. Effect of the interaction between antitranspirant treatments and storage periods.....	88
1.10. Effect of the interaction between over wrapping films treatments and storage periods.....	91

	Page
2. Chemical composition.....	95
2.1. Effect of storage periods	95
2.2. Effect of fertilizer treatments.....	97
2.3. Effect of antitranspirant.....	98
2.4. Effect of over wrapping films.....	98
2.5. Effect of the interaction between fertilizer and antitranspirant treatments.....	99
2.6. Effect of the interaction between fertilizer and over wrapping films treatments.....	104
2.7. Effect of the interaction between fertilizer treatment and storage periods	104
2.8. Effect of the interaction between antitranspirant and over wrapping films treatments	109
2.9. Effect of the interaction between antitranspirant treatments and storage periods	109
2.10. Effect of the interaction between over wrapping films treatments and storage periods	110
Fourth experiment: Effect of hot water treatments on keeping quality of cucumber fruits	
1. Physical properties.....	117
1.1. Effect of storage period.....	117
1.2. Effect of hot water treatments.....	118
1.3. Effect of fertilizer treatments.....	119
1.4. Effect of the interaction between hot water treatments and storage periods.....	120
1.5. Effect of the interaction between fertilizer and hot water treatments.....	121
2. Chemical composition.....	129
2.1. Effect of storage periods.....	129
2.2. Effect of hot water treatments.....	129
2.3. Effect of fertilizer treatments.....	130
2.4. Effect of the interaction between hot water treatments and storage periods.....	130
2.5. Effect of the interaction between fertilizer and hot water treatments.....	134
SUMMARY.....	137
LITERATURE CITED.....	142
ARABIC SUMMARY	

LIST OF TABLES

	Page
1. The chemical analysis of the compost used for organic culture.....	34
2. Mineral fertilizers (check) as recommended by protected cultivation banflet during soil preparation and growing seasons for green house (540 m ²).....	35
3. Chemical and Biological materials used for greenhouse (540 m ²) during different growing seasons.....	36
4. Effect of fertilizer treatments on early, exportable and total yield of cucumber fruits during the seasons of 2000 and 2001.....	45
5. Effect of fertilizer treatments on the physical characteristics of cucumber fruits (stage 14days) during the seasons of 2000 and 2001.....	49
6. Effect of fertilizer treatments on the chemical compositions of cucumber fruits (stage 14 days) during the seasons of 2000 and 2001.....	51
7. Effect of developmental stages on physical characteristics of cucumber fruits during the seasons 2000 and 2001.....	56
8. Effect of fertilizer treatments on physical characteristics of cucumber fruits during the seasons 2000 and 2001.....	57
9. Effect of the interaction between fertilizer treatments and developmental stages on physical properties of cucumber fruits during the seasons 2000 and 2001.....	58
10. Effect of developmental stage on chemical compositions of cucumber fruits during the seasons 2000 and 2001.....	61
11. Effect of fertilizer treatments on the chemical compositions of cucumber fruits during the seasons of 2000 and 2001.....	63
12. Effect of the interaction between fertilizer treatments and developmental stage on chemical compositions of cucumber fruits during the seasons 2000 and 2001.....	64
13. Effect of storage period, fertilizer and postharvest treatments (antitranspirant- over wrapping films) on physical properties of cucumber fruits during the seasons 2000 and 2001.....	74
14. Effect of the interaction between fertilizer and antitranspirant treatments on physical properties of cucumber fruits during the seasons 2000 and 2001.....	76
15. Effect of the interaction between fertilizer and over wrapping films treatments on physical properties of cucumber fruits during the seasons 2000 and 2001.....	80

	Page
16. Effect of the interaction between fertilizer treatments and storage period on physical properties of cucumber fruits during the seasons 2000 and 2001.....	83
17. Effect of the interaction between antitranspirant and over wrapping films treatments on physical properties of cucumber fruits during the seasons 2000 and 2001.....	86
18. Effect of the interaction between antitranspirant treatments and storage period on physical properties of cucumber fruits during the seasons 2000 and 2001.....	89
19. Effect of the interaction between over wrapping films treatments and storage period on physical properties of cucumber fruits during the seasons 2000 and 2001.....	93
20: Effect of storage periods, fertilizer and postharvest treatments (antitranspirant-over wrapping films) on chemical compositions of cucumber fruits during the seasons 2000 and 2001.....	100
	101
21 . Effect of the interaction between fertilizer and antitranspirant treatments on chemical compositions of cucumber fruits during the seasons 2000 and 2001.....	102
22 . Effect of the interaction between fertilizer and over wrapping films treatments on chemical compositions of cucumber fruits during the seasons 2000 and 2001.....	105
23. Effect of the interaction between fertilizer treatments and storage periods on chemical compositions of cucumber fruits during the seasons 2000 and 2001.....	107
24. Effect of the interaction between antitranspirant and over wrapping films treatments on chemical compositions of cucumber fruits during the seasons 2000 and 2001.....	111
25. Effect of the interaction between antitranspirat treatments and storage periods on chemical compositions of cucumber fruits during the seasons 2000 and 2001.....	113
26. Effect of the interaction between over wrapping films treatments and storage periods on chemical compositions of cucumber fruits during the seasons 2000 and 2001.....	115
27. Effect of storage period, hot water and fertilizers treatments on physical properties of cucumber fruits during the seasons 2000 and 2001.....	124