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## Packaging technology for export of jasmine (Jasminum sambac Ait.) flowers

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## ABSTRACT

A study was conducted to standardize packaging technology for export of jasmine flowers. Experiments were laid out in FCRD in three replications, with 12 chemical treatments, and packing with unit packing boxes and thermocol boxes under gel-ice cold condition. Effects of various chemical treatments and their interaction with packaging were studied and observations were recorded on visual quality (freshness index, flower-opening index, colour retention index and fragrance score) of flowers and physiological parameters associated with post harvest quality of flowers. Export suitability of the package was also studied and Cost:Benefit ratio (CBR) worked out. Chemical treatment of flowers with 4% boric acid, packing in aluminum-foil lined boxes and further packaging in thermocol boxes under gel-ice cold condition was found to be significantly superior to Control, and recorded a shelf life of 42.88h. This package also recorded maximum freshness index (70 to 90%), minimum flower-opening index (10.5 to 50%) and maximum colour retention index (77.77 to 88.88%) of flowers. CBR was 1:2.5.

Key words: Jasmine flowers, J. sambac, chemical treatment, packing, packaging, export suitability

### INTRODUCTION

Jasmine (Jasminum sambac Ait.) is the oldest of fragrant flowers cultivated by man. The flowers are used for various purposes, viz., making garlands and bouquets, for religious offerings, etc. These are also used for production of essential oils in the form of 'concrete' and 'absolute' used in cosmetic and perfumery industries. J. sambac, called 'Gundumalli/Madurai malli' in Tamil Nadu, has several cultivars, namely, Motia, Single Mogra, Double Mogra, Ramanathapuram Local, Oosimalli, Soojimalli, Ramabanam and Iruvatchi (Abdul Khader and Kumar, 1995). Though cut flowers constituted a major share of flower exports over the past two decades, recently, export of the traditional group of flowers, especially jasmine flowers, has picked up. This is because of increasing demand for these from the Indian population settled in Middle East countries and the United States of America. Strung flowers of J. sambac have good export demand in long distance markets like the US. It takes around 36-48h from India to New York market by air. The flowers are very delicate and show signs of wilting with abrupt loss of fragrance within 24 -36 h after harvest. One of the major problems faced by exporters is lack of suitable packaging technology for export. In view of the increasing demand for fresh flowers and the need for developing reliable export packaging technology catering to distant overseas markets, the present study was undertaken. The objective was to standardize export packaging technology in jasmine flowers.

#### **MATERIALAND METHODS**

Unopened, fresh flower-buds of J. sambac constituted the experimental material. Investigations on packaging were carried out under gel-ice cold conditions. The design adopted was CRD with 2 factors (chemical treatment and packaging material). Chemical treatments used were based upon earlier, published results (Nirmala and Reddy, 1994; Madhu, 1999; Karruppaiah et al, 2006). Details of chemical treatments are: T<sub>1</sub> - Sucrose 2%, T<sub>2</sub> - Sucrose 4%, T<sub>3</sub> - Boric acid 2%, T<sub>4</sub> - Boric acid 4%, T<sub>5</sub> - Salicylic acid 25 ppm,  $T_6$  - Salicylic acid 50 ppm,  $T_7$  - Ascorbic acid 50 ppm,  $T_8 - Ascorbic acid 100 ppm, T_9 - NAA 50 ppm, T_{10} - NAA 100 ppm, T_{11} - Distilled water, T_{12} - No soaking$ (Control). Three types of packing boxes were used: Box A -Aluminium-foil lined cardboard boxes of dimensions 14 x 11 x 14cm; Box B - 0.5mm thick polypropylene boxes of dimensions 16 x 11 x 4cm, and Box C - 0.3mm thick Polypropylene boxes of dimension 10 x 7 x 4 cm. Thermocol box of dimension 60 cm x 45 cm x 30 cm capable of holding 50, 40 and 50 Boxes A, B & C, respectively, was used for

packaging. Butter paper was used as the lining material inside boxes A, B and C. Aluminum-foils and butter paper were used for lining between boxes packaged in Thermocol boxes. Ten grams of fresh-flower buds of uniform size were treated with the chemicals, air dried and packed in boxes A, B, and C lined with butter papers. These boxes, in turn, were packed in thermocol boxes with intermittent gel-ice layers, lined with aluminum-foil and butter paper. This package was stored under ambient conditions and observations were recorded at 24h and 36h after storage.

Visual observations like freshness index, floweropening index, colour retention index, fragrance index and shelf life were recorded based on hedonic scale scoring (1999). Physiological paramaters such as moisture content, physiological loss in weight (PLW), membrane integrity (MI) (Barrs and Weatherley, 1962), relative water content (RWC), peroxidase activity (Srivastava, 1987) and catalase activity (Diby Paul and Sharma, 2005) were analyzed. Shelf life of flowers was recorded as time taken to wilting of 50% of flowers. Export suitability of the best package developed was evaluated for US market (New Jersey) and Cost : Benefit Ration (CBR) was worked out. Standard procedure of Sukhatme and Amble (1985) was adopted for statistical scrutiny of data.

### **RESULTS AND DISCUSSION**

# Visual and physiological parameters 24 hours after packaging

Among packing boxes, no significant differences were noticed for freshness index, moisture content, RWC and total carbohydrates 24h after packaging. Flowers packed in Box A (aluminium-foil lined box) recorded the least floweropening index of 39.69% (Table 1) and maximum colourretention index of 74.07% (Table 2) as also the lowest PLW of 2.24% (Table 3) and maximum membrane integrity of 58.51% (Table 4). Activity of peroxidase and catalase was found to be non-significant.

With regard to chemical treatments, boric acid at 4% ( $T_4$ ) recorded maximum freshness index (81.63%), followed by boric acid at 2% ( $T_2$ ) at 81.41% (Table 1). The same treatments were at par with each other and recorded the least flower-opening index (5%) and maximum colour-retention index (88.88%) (Table 2). In the case of physiological parameters, treatments with boric acid at 4% ( $T_4$ ) and 2% ( $T_2$ ) recorded the least PLW (1.83 and 1.85, respectively), maximum moisture content (57.14 and 56.99%) (Table 3), maximum RWC (85.72 and 85.49%) and maximum membrane integrity (47.14 and 47.31%)

respectively) (Table 4). Activities of enzymes such as peroxidase (17.96 change in OD/g/min.) (Fig. 1) and catalase (40.96 $\mu$ g H<sub>2</sub>O<sub>2</sub>/g/min.) (Fig. 2) were found to be highest in boric acid 4% treatment.

In the case of B x T (packing box and chemical treatment) interaction, except for flower-opening index and PLW, all other parameters recorded non-significant values. Data on fragrance score indicated that the Control recorded higher fragrance score of '3' (strong) while all other treatments recorded a score of '2' (mild).

# Visual and physiological parameters 36 hours after packaging

In the case of chemical treatments, boric acid at 4% ( $T_4$ ) recorded maximum freshness index (71.75%) (Table 1), lowest flower-opening index (29.17%) and maximum colour-retention index (77.77%) (Table 2). The same treatment also recorded the least PLW (2.83%) and maximum values for moisture content (50.23%), RWC (75.34%) and membrane integrity (53.08%). Highest activity of the enzymes peroxidase (38.21 change in OD/g/min.) and catalase (37.73µg H<sub>2</sub>O<sub>2</sub>/g/min.) were also recorded in treatment T<sub>4</sub> compared to all other treatments and Control.

Among packing boxes, Box A (aluminium-foil lined boxes) exhibited significance and recorded maximum freshness-index of 52.42% (Table 1) and maximum colour retention index of 57.40% (Table 2). As for physiological parameters, Box A recorded the least PLW of 4.76% (Table 3) and highest values for moisture content (36.69%), RWC (55.04%) and membrane integrity (68.74%) (Table 4). Highest activity of enzymes like peroxidase (26.21 change in OD/g/min.) (Fig. 1) and catalase (39.60µg  $H_2O_2/g/min.$ ) (Fig. 2) were also registered in flowers packed in Box A.

Among B x T interaction effect,  $B_1T_4$  (packing box A + boric acid 4%) was found to be significantly better for maximum freshness index (74.15%), least flower-opening, highest colour-retention index (88.88%), least PLW (2.59%) along with maximum moisture (51.91%), RWC content (77.86%) and membrane integrity (51.90%) and highest activities of peroxidase (37.08 change in OD/g/min.) and catalase (31.06µg H<sub>2</sub>O<sub>2</sub>/g/min.). Decrease in fragrance level was noticed in the Control. All treatments recorded a fragrance score of '2' (mild) at 36 hours after packaging.

### Shelf-life of jasmine flowers

Among packing boxes,  $Box A(B_1)$  exhibited maximum shelf life of 35.63h. Among chemical treatments, boric acid 4% (T<sub>4</sub>) recorded higher shelf life of 40.96h

Sci.	Table 1. Effect of chemical treatment and thermocol packaging on freshness index and flower opening index of J. sambac	of chemic	al treatm	ent and th	ermocol p	ackaging	on freshn	ess index	and flov	ver openi	ng index	of J. sam	bac				
	Packing				Freshness	ss index							Flower of	Flower opening index	lex		
	Treatment	5	4 hours af	24 hours after packing		36	36 hours after packing	r packing		5	4 hours af	24 hours after packing	50	3	6 hours af	36 hours after packing	50
		$\mathbf{B}_{_{ }}$	$\mathbf{B}_2$	${ m B}_{_3}$	Mean	B	$\mathbf{B}_2$	$\mathbf{B}_{3}$	Mean	B	$\mathbf{B}_2$	$\mathbf{B}_{3}$	Mean	B	$\mathbf{B}_2$	${ m B}_3$	Mean
	T	74.21	74.36	70.22	72.93	42.85	41.28	30.22	38.12	53.75	56.25	50.00	53.33	75.15	80.00	75.50	76.88
	4	(59.58)	(59.68)	(56.99)	(58.75)	(40.88)	(39.97)	(33.33)	(38.06)	(47.15)	(48.60)	(45.00)	(46.92)	(60.21)	(63.62)	(60.44)	(61.42)
	$\mathrm{T}_{_2}$	77.81	74.00	71.31	74.37	42.18	42.14	30.14	38.15	41.25	43.75	50.00	45.00	75.00	80.00	75.00	76.67
		(62.04)	(59.44)	(57.68)	(59.72)	(40.49)	(40.47)	(33.28)	(38.08)	(39.95)	(41.40)	(45.00)	(42.12)	(60.11)	(63.62)	(60.11)	(61.28)
	$T_{_3}$	85.17	80.11	78.96	81.41	73.22	70.41	70.14	71.26	15.00	0	0	5.00	42.50	45.00	15.00	34.17
		(67.72)	(63.70)	(62.86)	(64.76)	(58.92)	(57.11)	(56.94)	(57.66)	(22.77)	(1.65)	(1.65)	(8.69)	(40.68)	(42.12)	(22.77)	(35.19)
	${ m T}_{_4}$	84.32	81.26	79.32	81.63	74.15	70.82	70.28	71.75	15.00	0	0	5.00	36.25	38.75	12.50	29.17
		(67.00)	(64.57)	(63.12)	(64.90)	(59.54)	(57.37)	(57.03)	(57.98)	(22.77)	(1.65)	(1.65)	(8.69)	(37.01)	(38.49)	(20.69)	(32.06)
	$T_{5}$	70.82	72.85	73.21	72.29	41.25	40.48	30.77	37.50	48.75	51.25	50.00	50.00	73.12	80.00	15.00	56.04
		(57.37)	(58.68)	(58.92)	(58.32)	(39.95)	(39.50)	(33.68)	(37.71)	(44.28)	(45.71)	(45.00)	(45.00)	(58.86)	(63.62)	(22.77)	(48.42)
	$\mathrm{T}_{6}$	72.31	74.28	72.85	73.15	46.25	37.62	31.28	38.38	45.00	47.50	50.00	47.50	74.15	78.00	75.50	75.88
		(58.33)	(59.62)	(58.68)	(58.88)	(42.84)	(37.82)	(33.99)	(38.22)	(42.12)	(43.56)	(45.00)	(43.56)	(59.54)	(62.18)	(60.44)	(60.72)
	$\mathbf{T}_{_{\mathcal{T}}}$	72.84	73.85	71.28	72.66	43.75	33.51		35.13	41.25	43.75	50.00	45.00	75.00	79.00	75.00	76.33
		(58.67)	(59.34)	(57.66)	(58.56)	(41.40)	(35.36)	~	(36.26)	(39.95)	(41.40)	(45.00)	(42.12)	(60.11)	(62.89)	(60.11)	(61.03)
	$\mathrm{T}_{\mathrm{s}}$	73.22	74.28	73.14	73.55	42.50	32.16		34.30	42.50	45.00	50.00	45.83	75.00	80.00	75.00	76.67
		(58.92)	(59.62)	(58.87)	(59.14)	(40.68)	(34.53)	(32.09)	(35.76)	(40.68)	(42.12)	(45.00)	(42.60)	(60.11)	(63.62)	(60.11)	(61.28)
101	$\mathrm{T}_{\mathrm{s}}$	80.12	79.23	74.28	77.88	69.96	32.71	28.14	43.60	33.75	36.25	50.00	40.00	74.50	80.00	80.00	78.17
<b>-</b>		(63.71)	(63.06)	(59.62)	(62.13)	(56.82)	(34.87)	(32.02)	(41.24)	(35.50)	(37.01)	(45.00)	(39.17)	(59.77)	(63.62)	(63.62)	(62.34)
	${f T}_{_{10}}$	80.31	79.14	76.31	78.59	70.12	32.71	28.24	43.69	45.00	47.50	50.00	47.50	73.15	75.00	80.00	76.05
		(63.85)	(62.99)	(61.00)	(62.61)	(56.92)	(34.87)	(32.09)	(41.29)	(42.12)	(43.56)	(45.00)	(43.56)	(58.88)	(60.11)	(63.62)	(60.87)
	$T_{11}$	70.41	70.82	70.11	70.45	41.28	32.71		34.04	48.75	51.25	50.00	50.00	75.00	79.00	75.00	76.33
		(57.11)	(57.37)	(56.92)	(57.13)	(39.97)	(34.87)	~	(35.62)	(44.28)	(45.71)	(45.00)	(45.00)	(60.11)	(62.89)	(60.11)	(61.03)
	$T_{12}$	78.52	70.14	70.86	73.17	41.50	34.56		34.78	46.25	48.75	50.00	48.33	75.00	78.00	75.00	76.00
	1	(62.55)	(56.94)	(57.40)	(58.96)	(40.09)	(35.99)	(32.11)	(36.07)	(42.84)	(44.28)	(45.00)	(44.04)	(60.11)	(62.18)	(60.11)	(60.80)
	Mean	76.67 (61.40)	75.36	73.49 (59.14)	75.17 (60.32)	52.42 (46.54)	41.76 (40.23)	36.00 (36.72)	43.39 (41.16)	39.69 (38.70)	39.87 (36.39)	41.67 (37.77)	40.21 (37.62)	<b>68.65</b> (56.29)	72.73 (59.08)	<b>60.71</b> (51.24)	67.36 (55.54)
		SED	(=)							SED				CED			
	Packing (B)	0.96	NC DN	NSN				142**		0.47	0.94*	1.25**		06.0	1.80*		
	Treatment (T)	1.93	м.	5.13**				2.84**		0.94	1.88*	2.50**		1.80	3.60*	4.78**	
	BXT	3.35	SN	SN		1.86	3.71* 4	4.93**		1.64	3.27*	4.34**		3.13	6.24*	8.29**	
	Values in parentheses are arcsine transformed T - Sucrose 2% T - A	theses are <i>i</i> 7%	urcsine trai	nsformed T - Asc	ed Ascorbic acid 50 mm	50 mm	£	- Box A									
	ī	4%	-		Ascorbic acid 100 ppm	100 ppm	<b>D D D</b>	- Box B									
	T <sub>3</sub> - Boric acid 2% T Boric acid 4%	id 2% id 4%	-	T, - NA T., - NA	NAA 50 ppm NAA 100 ppm.	Ŀ.	B	- Box C									
	$T_5^+$ - Salicylic	Salicylic acid 25 ppm		1	Distilled water												
	T <sub>6</sub> - Salicylic	Salicylic acid 50 ppm	mq	T <sub>12</sub> - Coi	Control												

ning index of *I. sambac* į and flow se indav on freehn nent naekaaina and the 1 Table 1. Effect of chemical treatm

J. Hortl. Sci. Vol. 7(2):180-189, 2012

Table 2 . Effect of chemical treatment and thermocol	ect of chen	nical treatn	nent and th		kaging on co	lour retent	tion index a	packaging on colour retention index and fragrance of J. sambac	of J. samb	ac				
Packing				Colour Reter	etention Index (%)	()					Fragrance score	e score		
Treatment		24 hours af	24 hours after packing		(1)	36 hours after packing	er packing		24 hou	24 hours after packing	acking	36 hours after packing	ufter packi	ng
	B	$\mathbf{B}_2$	$\mathbf{B}_{3}$	Mean	B	$\mathbf{B}_2$	$\mathbf{B}_{3}$	Mean	B	$\mathbf{B}_2$	B	B	$\mathbf{B}_2$	$\mathbf{B}_{3}$
T_	66.66	55.55	66.60	62.94	44.44	44.44	33.33	40.74	2	2	2	2	2	2
-	(54.77)	(48.19)	(54.74)	(52.57)	(41.80)	(41.80)	(35.25)	(39.61)						
T,	66.66	66.66	66.66	66.66	44.44	44.44	33.33	40.74	0	0	2	7	6	0
a	(54.77)	(54.77)	(54.77)	(54.77)	(41.80)	(41.80)	(35.25)	(39.61)						
Ţ	100	88.88	92.00	88.88	88.88	TT.TT	TT.TT	TT.TT	0	0	2	7	6	0
c	(71.23)	(71.23)	(71.23)	(71.23)	(62.01)	(62.01)	(62.01)	(62.01)						
$\mathrm{T}_{_{4}}$	100	88.88	92.00	88.88	88.88	TT.TT	TT.TT	TT.TT	7	0	2	2	0	6
t	(71.23)	(71.23)	(71.23)	(71.23)	(62.01)	(62.01)	(62.01)	(62.01)						
T,	66.66	55.55	66.66	62.96	44.44	44.44	33.33	40.74	0	0	2	7	0	7
ć	(54.77)	(48.19)	(54.77)	(52.58)	(41.80)	(41.80)	(35.25)	(39.61)						
T	66.66	55.55	55.55	59.25	44.44	44.44	33.33	40.74	0	0	2	7	6	7
<b>b</b>	(54.77)	(48.19)	(48.19)	(50.38)	(41.80)	(41.80)	(35.25)	(39.61)						
$\mathbf{T}_{_{\mathcal{T}}}$	66.66	55.55	66.66	62.96	44.44	44.44	33.33	40.74	7	7	2	2	0	7
	(54.77)	(48.19)	(54.77)	(52.58)	(41.80)	(41.80)	(35.25)	(39.61)						
$T_s$	66.66	55.55	66.66	62.96	44.44	44.44	33.33	40.74	7	7	6	7	7	7
0	(54.77)	(48.19)	(54.77)	(52.58)	(41.80)	(41.80)	(35.25)	(39.61)						
$\mathrm{T}_{\mathrm{o}}$	88.88	77.77	TT.TT	81.47	TT.TT	66.66	66.66	81.47	7	7	6	2	7	2
X	(71.23)	(62.01)	(62.01)	(65.08)	(71.23)	(71.23)	(54.77)	(65.74)						
$\mathrm{T}_{10}$	88.88	77.77	77.77	81.47	TT.TT	66.66	66.66	81.47	7	7	6	2	7	2
5	(71.23)	(62.01)	(62.01)	(65.08)	(71.23)	(71.23)	(54.77)	(65.74)						
$\mathbf{T}_{11}$	66.66	55.55	55.55	59.25	44.44	44.44	33.33	40.74	7	7	2	2	7	7
	(54.77)	(48.19)	(48.19)	(50.38)	(41.80)	(41.80)	(35.25)	(39.61)						
$T_{1,2}$	66.66	55.55	55.55	59.25	44.44	44.44	33.33	40.74	б	ю	ю	2	7	2
1	(54.77)	(48.19)	(48.19)	(53.30)	(41.80)	(41.80)	(35.25)	(39.61)						
Mean	74.07	65.73	69.43	69.74	57.40	57.00	46.29	53.70		Frag	Fragrance score			
	(60.26)	(54.88)	(57.80)	(57.65)	(50.07)	(50.07)	(44.77)	(48.31)						

mical treatment and thermocol nackaging on colour retention index and fragram

J. Hortl. Sci. Vol. 7(2):180-189, 2012

## Packaging technology for export of jasmine flowers

Very strong – 4 Strong – 3 Mild – 2 Least, and undesirable – 1

CD 1% 2.13\*\* 4.26\*\* 7.39\*\*

CD 5% 1.60\* 3.21\* 5.57\*

SED 0.80 1.61 2.79

CD 1% 2.69\*\* 5.39\*\* NS

CD 5% 2.03\* 4.06\* NS

SED 1.01 2.03 3.53

Packing (B) Treatment (T) BXT

Values in parentheses are arcsine transformed

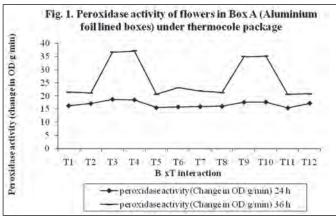
,				PL	PLW (%)						Moisture	Moisture Content (%)	(%)			
Treatment	5	24 hours after packing	ter packir	ß		36 hours a	36 hours after packing	1g		24 hours after packing	ter packir	lg		36 hours af	36 hours after packing	
	B	$\mathbf{B}_2$	$\mathbf{B}_{3}$	Mean	B	$\mathbf{B}_2$	$\mathbf{B}_{3}$	Mean	B	$\mathbf{B}_2$	$\mathbf{B}_{3}$	Mean	B	$\mathbf{B}_2$	$\mathbf{B}_{3}$	Mean
T_	2.59	2.57	2.97	2.71	5.72	5.87	6.98	6.19	51.95	52.05	49.15	51.05	30.00	28.90	21.15	26.68
-	(9.25)	(9.22)	(9.91)	(9.46)	(13.82)	(14.01)	(15.31)	(14.38)	(46.11)	(46.18)	(44.51)	(45.60)	(33.19)	(32.50)	(27.37)	(31.02)
$T_{_{2}}$	2.21	2.60	2.86	2.56	5.78	5.79	66.9	6.19	54.47	51.80	49.92	52.06	29.53	29.50	21.10	26.71
ı	(8.54)	(9.27)	(9.73)	(9.18)	(13.90)	(13.91)	(15.31)	(14.37)	(47.56)	(46.03)	(44.95)	(46.18)	(32.90)	(32.88)	(27.33)	(31.04)
T	1.48	1.98	2.10	1.85	2.68	2.96	2.99	2.88	59.62	56.08	55.27	56.99	51.25	49.29	49.10	49.88
,	(6.98)	(8.08)	(8.32)	(67.7)	(9.41)	(06.6)	(9.94)	(9.75)	(50.56)	(48.50)	(48.03)	(49.03)	(45.71)	(44.59)	(44.48)	(44.93)
$\mathrm{T}_{_{4}}$	1.56	1.87	2.06	1.83	2.59	2.92	2.97	2.83	59.02	56.88	55.52	57.14	51.91	49.57	49.20	50.23
	(7.17)	(7.85)	(8.24)	(7.75)	(9.25)	(9.82)	(9.91)	(99.66)	(50.21)	(48.96)	(48.18)	(49.12)	(46.09)	(44.75)	(44.54)	(45.13)
T,	2.91	2.71	2.67	2.76	5.88	5.95	6.92	6.25	49.57	51.00	51.25	50.61	28.88	28.34	21.54	26.25
,	(9.81)	(9.47)	(6:39)	(9.56)	(14.02)	(14.11)	(15.24)	(14.46)	(44.75)	(45.57)	(45.71)	(45.34)	(32.49)	(32.15)	(27.64)	(30.76)
T	2.76	2.57	2.67	2.67	5.38	6.24	6.87	6.16	50.62	52.00	51.00	51.21	32.38	26.33	21.90	26.87
0	(9.55)	(9.22)	(9.39)	(9.39)	(13.40)	(14.45)	(15.18)	(14.35)	(45.35)	(46.15)	(45.57)	(45.69)	(34.67)	(30.86)	(27.88)	(31.14)
$\mathbf{T}_{_{\mathcal{T}}}$	2.71	2.61	2.86	2.73	5.63	6.65	7.19	6.49	50.99	51.70	49.90	50.86	30.63	23.46	19.70	24.60
	(9.47)	(9.28)	(9.73)	(6.49)	(13.71)	(14.93)	(15.54)	(14.72)	(45.56)	(45.97)	(44.94)	(45.49)	(33.59)	(28.95)	(26.33)	(29.62)
$T_s$	2.67	2.57	2.68	2.64	5.75	6.78	7.18	6.57	51.25	52.00	51.20	51.48	29.75	22.51	19.77	24.01
	(6:39)	(9.22)	(9.41)	(9.34)	(13.86)	(15.08)	(15.53)	(14.82)	(45.71)	(46.15)	(45.68)	(45.85)	(33.04)	(28.31)	(26.38)	(29.24)
$T_{,0}$	1.98	2.07	2.57	2.21	3.00	6.73	7.19	5.64	56.08	55.46	52.00	54.51	48.97	22.90	19.70	30.52
	(8.08)	(8.26)	(9.22)	(8.52)	(96.6)	(15.02)	(15.54)	(13.51)	(48.50)	(48.14)	(46.15)	(47.60)	(44.40)	(28.57)	(26.33)	(33.10)
$\mathbf{T}_{10}$	1.96	2.08	2.36	2.13	2.99	6.73	7.18	5.63	56.22	55.40	53.42	55.01	49.08	22.90	19.77	30.58
	(8.04)	(8.28)	(8.83)	(8.38)	(9.95)	(15.02)	(15.53)	(13.50)	(48.58)	(48.10)	(46.96)	(47.88)	(44.47)	(28.57)	(26.38)	(33.14)
$\mathbf{T}_{_{11}}$	1.89	2.91	2.98	2.59	5.87	6.73	7.19	6.60	49.29	49.57	49.08	49.31	28.90	22.90	19.70	23.83
	(7.89)	(9.81)	(9.93)	(9.21)	(14.01)	(15.02)	(15.54)	(14.86)	(44.59)	(44.75)	(44.47)	(44.60)	(32.50)	(28.57)	(26.33)	(29.14)
$T_{12}$	2.14	2.98	2.91	2.68	5.85	6.54	7.17	6.52	54.96	49.10	49.60	51.22	29.05	24.19	19.80	24.35
	(8.40)	(9.93)	(9.81)	(9.38)	(13.99)	(14.81)	(15.52)	(14.77)	(47.85)	(44.48)	(44.77)	(45.70)	(32.60)	(29.45)	(26.40)	(29.48)
Mean	2.24	2.46	2.64	2.45	4.76	5.82	6.40	5.66	53.67	52.75	51.44	52.62	36.69	29.23	25.20	30.38
	(8.55)	(66.8)	(9.33)	(8.96)	(12.44)	(13.84)	(14.51)	(13.60)	(47.11)	(46.58)	(45.83)	(46.51)	(37.14)	(32.51)	(29.78)	(33.14)
	SED	CD 5%	CD 1%	SED	CD 5%	CD 1%		SED	CD 5%	CD 1%		SED	CD 5%	CD 1%		
Packing (B)	0.08	0.17	$0.22^{**}$	0.13	$0.26^{*}$	$0.35^{**}$		0.57	NS	NS		0.37	0.74*	$0.99^{**}$		
Treatment (T) BXT	0.17	0.34 0.59	0.45** 0.78**	0.26 0.46	$0.52^{*}$	$0.70^{**}$ 1 21**		1.14 1 98	2.28 NS	3.02 NS		0.74 1 29	1.49* 2 58*	1.98** 3.43**		

184

Packing				RWC	VC (%)					V	Membrane	Membrane Integrity (%		of solute leakage)	(	
Treatment		24 hours after packing	fter packi	ng	3(	5 hours aft	36 hours after packing		2	4 hours a	24 hours after packing	gu	3	6 hours a	36 hours after packing	ß
	B	$\mathbf{B}_2$	$\mathbf{B}_{3}$	Mean	B	$\mathbf{B}_2$	$\mathbf{B}_{3}$	Mean	B	$\mathbf{B}_2$	$\mathbf{B}_{_{3}}$	Mean	B	$\mathbf{B}_2$	$\mathbf{B}_{3}$	Mean
г,	77.92	78.08	73.73	76.58	44.99	43.34	31.73	40.02	62.86	62.74	68.99	64.86	77.01	78.21	86.73	80.65
	(62.12)	(62.23)	(59.26)	(61.20)	(42.12)	(41.16)	(34.27)	(39.18)	(52.48)	(52.40)	(56.21)	(53.70)	(61.48)	(62.33)	(69.11)	(64.31)
$\Gamma_2$	81.70	77.70	74.88	78.09	44.29	44.25	31.65	40.06	60.09	63.04	68.09	63.74	77.52	77.55	86.79	80.62
1	(64.90)	(61.96)	(60.02)	(62.30)	(41.71)	(41.69)	(34.22)	(39.21)	(50.84)	(52.58)	(56.65)	(53.02)	(61.84)	(61.86)	(69.17)	(64.29)
$\Gamma_3$	89.43	84.12	82.91	85.49	76.88	73.93	73.65	74.82	44.42	48.32	49.20	47.31	50.62	51.78	55.99	52.80
1	(71.82)	(66.83)	(65.85)	(68.17)	(61.39)	(59.39)	(59.20)	(60.00)	(41.79)	(44.03)	(44.54)	(43.45)	(45.35)	(46.02)	(48.45)	(46.61)
$\Gamma_4$	88.54	85.32	83.29	85.72	77.86	74.36	73.79	75.34	45.07	47.43	48.92	47.14	51.90	51.47	55.88	53.08
,	(70.87)	(67.86)	(66.16)	(68.29)	(62.08)	(59.68)	(59.30)	(60.35)	(42.16)	(43.52)	(44.54)	(43.35)	(46.09)	(45.84)	(48.38)	(46.77)
Γ,	74.36	76.49	76.87	75.91	43.31	42.50	32.31	39.37	65.47	63.91	66.48	65.29	78.24	78.83	86.31	81.13
2	(59.68)	(61.12)	(61.38)	(60.73)	(41.15)	(40.68)	(34.62)	(38.82)	(54.05)	(53.10)	(54.66)	(53.94)	(62.35)	(62.77)	(68.73)	(64.61)
Γ <sub>,</sub>	75.93	<i>96.11</i>	76.49	76.80	48.56	39.50	32.84	40.30	64.32	62.80	67.43	64.85	74.39	81.03	85.91	80.44
2	(60.73)	(62.17)	(61.12)	(61.34)	(44.17)	(38.93)	(34.95)	(39.35)	(53.35)	(52.44)	(55.25)	(53.68)	(59.70)	(64.40)	(68.37)	(64.16)
$\Gamma_{\gamma}$	76.48	77.54	74.84	76.29	45.94	35.19	29.55	36.89	63.91	63.14	68.11	65.05	76.31	84.20	88.33	82.95
	(61.11)	(61.85)	(60.00)	(60.09)	(42.66)	(36.37)	(32.91)	(37.31)	(53.10)	(52.64)	(55.67)	(53.80)	(61.00)	(06.90)	(70.66)	(66.19)
$\Gamma_{\rm s}$	76.88	90.TT	76.80	77.22	44.63	33.77	29.65	36.02	63.22	62.80	68.68	64.90	77.28	85.24	88.26	83.59
	(61.39)	(62.17)	(61.33)	(61.63)	(41.91)	(35.51)	(32.98)	(36.80)	(52.69)	(52.44)	(56.02)	(53.72)	(61.67)	(67.78)	(70.59)	(66.68)
$\Gamma_9$	84.13	83.19	77.99	81.77	73.46	34.35	29.55	45.79	48.31	48.99	60.80	52.70	52.13	84.81	88.33	75.09
	(66.84)	(66.08)	(62.17)	(65.03)	(59.08)	(35.86)	(32.91)	(42.62)	(44.02)	(44.42)	(51.25)	(46.57)	(46.22)	(67.42)	(70.66)	(61.43)
$\Gamma_{10}$	84.33	83.10	80.13	82.52	73.63	34.35	29.65	45.88	48.16	49.06	62.00	53.07	53.16	84.81	88.26	75.41
0	(67.01)	(66.00)	(63.72)	(65.58)	(59.19)	(35.86)	(32.98)	(42.68)	(43.94)	(44.46)	(51.96)	(46.79)	(46.81)	(67.42)	(70.59)	(61.61)
Г.,	73.93	74.36	73.62	73.97	43.34	34.35	29.55	35.75	65.78	65.47	69.30	66.85	78.21	84.81	88.33	83.78
	(59.39)	(59.68)	(59.18)	(59.42)	(41.16)	(35.83)	(32.91)	(36.65)	(54.23)	(54.05)	(56.41)	(54.90)	(62.33)	(67.42)	(70.66)	(66.80)
$\Gamma_{12}$	82.45	73.65	74.40	76.83	43.58	36.29	29.69	36.52	70.50	65.99	71.22	69.24	78.05	83.39	88.22	83.22
	(65.49)	(59.20)	(59.71)	(61.47)	(41.30)	(37.03)	(33.00)	(37.11)	(57.17)	(54.36)	(56.95)	(56.16)	(62.21)	(66.24)	(56.94)	(61.79)
Mean	80.51	79.13	77.16	78.93	55.04	43.85	37.80	45.56	58.51	58.64	64.10	60.42	68.74	77.18	82.28	76.06
	(64.28)	(63.10)	(63.66)	(63.01)	(48.16)	(41.50)	(37.85)	(42.51)	(49.99)	(50.04)	(56.25)	(51.09)	(56.42)	(62.20)	(65.19)	(61.27)
	SED	CD 5%	CD 1%		SED	CD 5%	CD 1%		SED	CD 5%	CD 1%		SED	CD 5%	CD 1%	
Packing (B)	1.10	NS	NS		0.57	$1.15^{*}$	$1.52^{**}$		0.69	1.37*	$1.82^{**}$		1.13	2.25*	$2.99^{**}$	
Treatment (T)	2.20	4.39*	$5.83^{**}$		1.15	$2.30^{*}$	3.05**		1.38	2.75*	3.65**		2.26	4.51*	5.99**	
BXT	3.81	NS	SN		2.00	3.98*	5.29**		2.39	SN	SN		3.92	7.82*	$10.38^{**}$	

Packaging technology for export of jasmine flowers

J. Hortl. Sci. Vol. 7(2):180-189, 2012







Packing in aluminium-foil lined

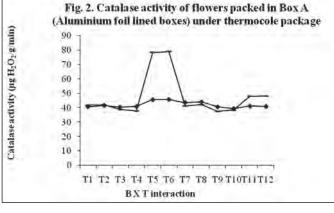
Packaging in thermocol boxes with intermittent gel-ice layers

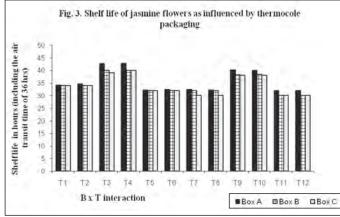
Aluminium-foil lining

Thermocol packages ready for air lifting

Export packages loaded onto reefer vans

[This technology has been filed for patenting (Patent application No.1370/CHE/2010)]





J. Hortl. Sci. Vol. 7(2):180-189, 2012

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Packing Treatment	<b>B</b> <sub>1</sub>	<b>B</b> <sub>2</sub>	B <sub>3</sub>	Mean
T <sub>1</sub>	34.22	34.00	34.00	34.07
T <sub>2</sub>	34.62	34.00	34.00	34.21
T <sub>3</sub>	42.60	40.00	39.00	40.53
T <sub>4</sub>	42.88	40.00	40.00	40.96
T <sub>5</sub>	32.22	32.00	32.00	32.07
T <sub>6</sub>	32.26	32.00	32.00	32.09
T <sub>7</sub>	32.40	32.00	30.00	31.47
T <sub>8</sub>	32.10	32.00	30.00	31.37
T	40.20	38.22	38.00	38.81
T <sub>10</sub>	40.00	38.40	38.00	38.80
$T_{11}^{10}$	32.00	30.00	30.00	30.67
T <sub>12</sub>	32.00	30.00	30.00	30.67
Mean	35.63	34.39	33.92	34.64
	SED	CD 5%	CD1%	
Packing (B)	0.65	1.31*	1.73**	
Treatment (T)	1.31	2.62*	3.47**	
BXT	2.27	3.54*	5.02**	

Table 5. Effect of chemical treatment and thermocol packaging on shelf life (hours) of *J. sambac* under gel-ice cold condition

Table 6. Economics of export packaging technology per kilogram
of J. sambac flowers (tested for Long distance market - New
Jersey, US)

Particulars of packaging per kg of flowers	Cost (Rs.)
Best Package	
Boric acid 4% + Aluminum foil lined box Packing +	Thermocol
packaging + gel-ice cold condition	
1. Average cost of flowers/kg	100/-
2. Cost of packaging technology	
2.1. Chemical treatment with 4% boric acid/kg	20/-
of flowers	
2.2. Packing (Aluminium foil lined boxes)	36/-
2.3. Packaging (Thermocol box)	540/-
2.4. Lining (aluminium foil, gel-ice pads and	27/-
butter paper)	
2.5. Transport cost (Handling, Clearing &	153/-
Forwarding and Freight)	
3. Total expenditure (1+2)	876/-
4. Income / kg of flowers	2115/-
(Average: \$47 per kg of flowers)	
CBR	1:2.5

(Table 5 and Fig. 3). Interaction of B x T indicated that B1T4 (Box A + boric acid 4%) was better, with a shelf life of 42.88h (Table 5, Fig. 3) which was on par with  $B_1T_3$  (42.60h) compared to other treatment interactions and the Control,  $B_1T_{12}$  (32.00h).

In the present investigation, it was observed that treatments differed significantly in extending shelf life of *Jasminum sambac* flowers. Among chemical treatments, boric acid proved effective by registering higher levels of moisture, relative water content, lowest rates of PLW, three to six fold increase in activity of peroxidase and catalase, and maximum accumulation of carbohydrates. This, in turn, reduced solute leakage from flowers, indicating increased membrane integrity of flowers. All these factors proved effective in retaining freshness index of flowers, thus delaying wilting. Boric acid was used earlier as a mineral salt that could increase osmotic concentration and pressure potential of petal cells, thus improving their water balance and longevity in cut flowers (Halevy, 1976; Van Meeteren, 1989). In agreement with present findings, the potential of boric acid in prolonging post harvest life of flowers has also been reported in jasmine earlier (Mukhopadhyay *et al*, 1980), *Oncidium* (Tatt, 1982), rose cv. Grussen Teplitz (Kumar and Bhattacharjee, 2002) and carnation (Serrano *et al*, 2006).

In the present study, experiments carried out under gel-ice cold condition in thermocol boxes proved beneficial in maintaining low temperature around the flowers. Among the packaging boxes, aluminium-foil lined boxes proved effective in significantly extending shelf life of jasmine flowers. Cumulative effects of these treatments in thermocol packaging can be summarized as follows:

Treatment	Beneficial effect
Chemical treatment (boric acid)	Anti-oxidant effect, improving water balance, delayed ethylene production
Aluminium-foil lined box	Impermeability to water vapor and gases
Gel-ice pads	Creation and maintenance of low temperature in the package; Temperature as measured by hand held hygrometer in the thermocol package: 4.2°C (initial) 16.5°C (final, 36h after packaging)
Thermocol boxes	Thermal insulation, resistance to moisture and weathering

Physiological loss in weight (PLW), moisture content, relative water content (RWC) and membrane integrity of flowers are traits inter-related to each other. Increased PLW leads to decline in fresh weight of flowers, which expresses visually as symptoms of wilting of flowers, as reported in carnation (Nichols, 1966) and *Rosa damascena* (Sharma, 1981). Relative water content of flowers manifests water status of petals. It is obvious that when moisture content is higher and weight loss is lower, relative water content stays high. In the present study, moisture levels of 40 to 50% resulted in 'nil' PLW which, in turn, registered higher relative water content of flowers four days after vase-holding was identified as the main cause of flower senescence in *Rosa hybrida* 

'Samantha' by Xue and Lin, (1999). Similar reduction in moisture content due to rapid water loss in petals was reported in *Rosa hybrida* too (Carpenter and Rasmussen, 1973) and anthurium cv. Ozaki Red (Paull *et al*, 1985). It has been reported in gladiolus flower senescence that decrease in RWC (Relative Water Content) of tepals caused dehydration of tissues and, in turn, wilting (Zahed Hossain *et al*, 2006).

Catalase (CAT) and peroxidase (POD) activities result in reduced production of  $H_2O_2$  and play a key role in plant antioxidative system (Monk *et al*, 1989). Senescence symptoms are characterized by increased activity of peroxidase enzyme which, in turn, leads to increased production of peroxides and free radicals (Fridovich, 1975). These free radicals are involved in ethylene production (Beauchamp and Fridovich, 1970) and promotion of senescence (Mishra *et al*, 1976). Increased activity of peroxidase and catalase during wilting of florets has been reported earlier in gladiolus (Yamane *et al*, 1999).

# Testing suitability of packaging material for export of *J. sambac* and its economics

The best package,  $B_1T_4$ , for *J. sambac* was tested for export suitability by M/S Vanguard Exports, located at Coimbatore in Tamil Nadu, India, to the US market and was found to be suitable, with acceptable levels of flower freshness, colour and fragrance. This packaging technology for export to a long-distance market (New Jersey) was also found to be economically feasible, with cost:benefit ratio of 1:2.5 (Table 6).

### Conclusion

From the present investigation, it may be concluded that for the export of *J. sambac* flowers, a packaging technology of treatment with 4% boric acid + packing in aluminum-foil lined boxes and, further packaging in Thermocol under gel-ice cold condition, was found to be highly suitable. Flowers in this package recorded shelf life of 42.88h, with a cost:benefit ratio of 1:2.5.

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