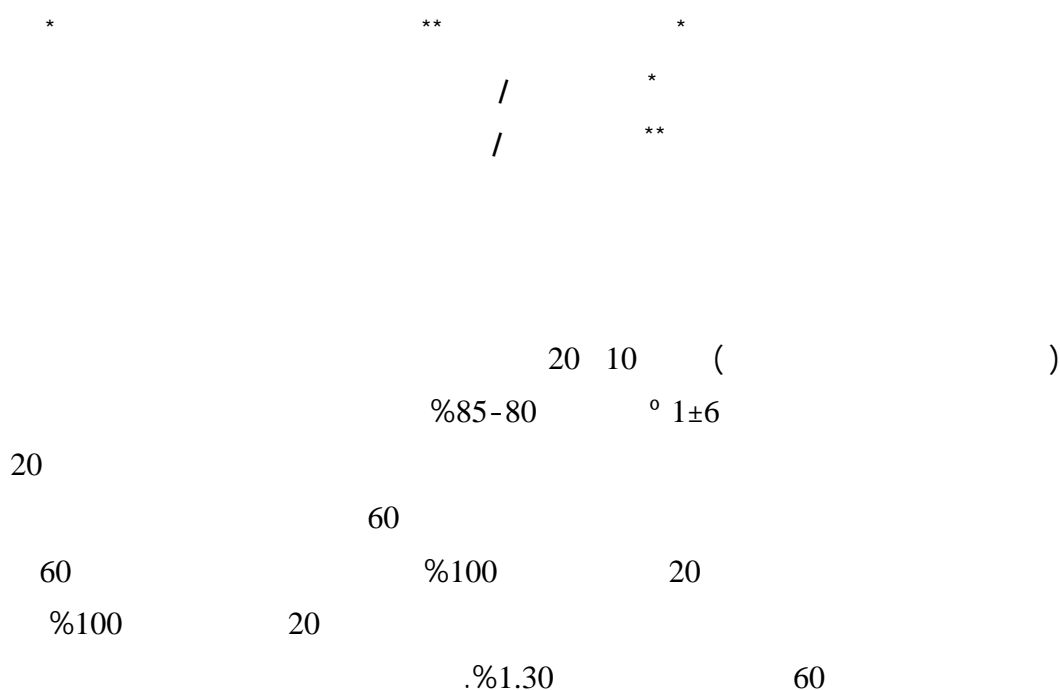


Citrus sinensis L.Osbeck.

The influence of some plant extracts of the plants on the storability of the fruits of domestic orange *Citrus sinensis* L. Osbeck

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Abstract

The experiment was performed using some plant extracts have been dipping fruits Extracts plant (Fenugreek and caraway and Okra and ber) and for 10 and 20 minutes and immersed and stored in refrigerated storage unit at the Faculty of Agriculture University of Baghdad, a 6 ± 1 ° C and humidity of 80-85% for a period of two months, according to the design of the full four sectors indiscriminate repeaters and the results showed superiority of the treatment plant Okra Extracts immersion time at 20 minutes and focus all effective in preventing the occurrence of any damage to the fruits of after 60 days of storage and treatment and better treatment of wax extracted Okra at the time 20 minutes and focus 100% effective in preventing the occurrence of damage after 60 days of storage and treatment of the wax when it surpassed Okra extract treatment at 20 minutes duration and focus 100% less the percentage of weight lost after 60 days of storage and reached 1.30%.

Antitranspirant

.(2 1)

Citris

Citrus sinensis L.

B

B1

C

Osbeck

.(3) A

B6

2

.(5 4)

(6)

/
35-30/
Citrus sinensis L.Osbck

/

.(1)

(1)

	Leguminosae	<i>Trigonella foenumgraecum</i>	Fenugreek			1
(8 7)						
Carvone Limonen (7)	Umbelliferae	<i>Carum carvi</i>	Caraway			2
(10 9)	Malvaceae	<i>Abelmoschus esculentus</i>	Okra			3
(11)	Rhamnaceae	<i>Zizphus spina- christi</i>	Ber			4

(11 10 9 8 7)

-1

B A

° 50

8 4 2

C₃ C₂ C₁

24

P₂ P₁

20 10

-2

D

° 50

C₃ C₂ C₁

%100 %50 %25

%100

.P₂ P₁

20 10

-3

E

75 50 25

3

P₂ P₁

20 10

C₃ C₂ C₁**.Vapor Gurd (V.G)****-4**

%2

F

VG

.Methionine

.Distilled water**-5**. C₄

3 5-0 16
 . %85-80 ° 1±6

60 30

.4 X 2 X 5 (R. C. B. D.) (Randomized Complete Block Design)

(12) %5 L.S.D

:- (13) SAS

-1

:-

$$100 \times \frac{\text{---}}{\text{---}} =$$

-2

:

$$100 \times \frac{\text{---}}{\text{---}} =$$

(14)

-3

Stem End

2

(15)

$$100 \times \frac{\text{---}}{\text{---}} =$$

2

%100 20

60

Tannins

Terpenoids

Alkaloids

Aromatic oils

.(16) Volatile oils

(7).

C

(17).

P.

P. italicum

Penicillium

Alternaria

digitatum

(18).

Penicillium

(17).

Polyphenols

Tannins

(19)

Spores

(21)

(20).

(2)

60 %			
3.33	C1	P1	A
3.23	C2		
3.23	C3		
5.00	C4		
2.10	C1	P2	
2.08	C2		
2.10	C3		
5.00	C4		
3.21	C1	P1	B
3.20	C2		
3.20	C3		
5.00	C4		
3.01	C1	P2	
3.01	C2		
3.00	C3		
5.00	C4		
0.30	C1	P1	D
0.30	C2		
0.20	C3		
5.00	C4		
0.20	C1	P2	
0.20	C2		
0.00	C3		
5	C4		
3.01	C1	P1	E
3.02	C2		
3.01	C3		
5	C4		
2	C1	P2	
2.10	C2		
2	C3		
5	C4		
0	C1	P1	F
0	C2		
0	C3		
5	C4		
0	C1	P2	
0	C2		
0	C3		
5	C4		
0.32	L.S.D 0.05		

%100

20

3

1.3 0.55

60 30

(22)

.(17) (VPD) (Vapor pressure Deficit)

(3)

60 %	30 %			
2.11	1.21	C1	P1	A
2.10	1.19	C2		
2.10	1.19	C3		
3	2	C4		
2.12	1.20	C1	P2	
2.19	1.22	C2		
2.11	1.20	C3		
3	2	C4		
2.01	1.19	C1	P1	B
2	1.18	C2		
2	1.17	C3		
3	2	C4		
1.99	1.02	C1	P2	
1.98	1.03	C2		
1.99	1.02	C3		
3	2	C4		
1.89	0.99	C1	P1	D
1.88	0.99	C2		
1.88	0.90	C3		
3	2	C4		
1.60	0.60	C1	P2	
1.40	0.59	C2		
1.3	0.55	C3		
3	2	C4		
2.20	1.91	C1	P1	E
2.21	1.90	C2		
2.20	1.90	C3		
3	2	C4		
2.19	1.90	C1	P2	
2.18	1.91	C2		
2.18	1.92	C3		
3	2	C4		
1.32	0.60	C1	P1	F
1.32	0.60	C2		
1.32	0.6	C3		
3	2	C4		
1.32	0.60	C1	P2	
1.32	0.60	C2		
1.32	0.60	C3		
3	2	C4		
0.33	0.28	L.S.D 0.05		

			(9)
(5)			(23)
Curing	Conditioning	Poly amines	
		(26 25 24)	
%100			4
	60		
	(27)		
	<i>Colletotrichum gloeosporioides</i>		
		(26)	
			(29 28)
Curing	Intermittent warming	Conditioning	
Polyamines		Spermine Spermidine Putrescine	
		Anti-Senescence	
	RNA DNA		
		Oxidation	
		(26 25)	

(4)

60 %			
4.02	C1	P1	A
4.01	C2		
3.99	C3		
6	C4		
3.99	C1	P2	
3.99	C2		
3.99	C3		
6	C4		
3.81	C1	P1	B
3.80	C2		
3.79	C3		
6	C4		
3.77	C1	P2	
3.76	C2		
3.72	C3		
6	C4		
0.03	C1	P1	D
0.02	C2		
0.01	C3		
6	C4		
0.00	C1	P2	
0.00	C2		
0.00	C3		
6	C4		
3.01	C1	P1	E
3.01	C2		
3.01	C3		
6	C4		
2.99	C1	P2	
2.99	C2		
2.98	C3		
6	C4		
0.00	C1	P1	F
0.00	C2		
0.00	C3		
6	C4		
0.00	C1	P2	
0.00	C2		
0.00	C3		
6	C4		
0.88	L.S.D 0.05		

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