



Good packaging practices essential for postharvest life

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Packaging of fresh produce is as old as the trade in these commodities. Packages are convenient containers for marketing and distribution of horticultural products, and they have many special requirements.

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4. Sacks or Bags

are made of sisal; though some are made from synthetics. They are commonly used, but offer little protection to produce. They are cheap because they are used for low quality produce (damage caused to produce is usually accepted in the local market). There is poor handling of bags (usually thrown about). Produce at the bottom is normally squashed because bags are filled to the brim.

Jute bags do not absorb moisture; are biodegradable; and retain produce odor.

5. Polythene Bags – are mainly used for fresh products in retail markets and supermarkets. Polythene containers are not ideal for fresh produce as they restrict air circulation; as such rotting is likely to be high due to high humidity in the bags. If used, the bags should be perforated.



The packaging industry has become increasingly responsive to the specific gas requirements of fresh produce and is now providing films tailored to the requirements of given types of fresh produce. Films are available for commodities having low, medium and high respiration rates. The oxygen transmission rates of the films are matched to the minimum level of O₂ required for the produce to retain its quality.

Conclusion:

Packaging is a coordinated system of preparing goods for safe, secure, efficient, and effective handling, transport, distribution, storage, retailing, consumption and recovery, reuse or disposal combined with maximizing consumer value and hence profit.

Effective packaging is paramount to horticultural products. It serves to protect the produce in transit, keeps it from contamination, reduces dehydration and if possible retains its freshness. Sub-standard packaging not only presents the product poorly, but may also indicate to the customer that the product is of poor quality and even that it is unsafe.

6. Polythene Nets –

are useful for produce like oranges, onions and garlic. They are normally available in 15kgs packs. Where used, there's bound to be a bit of damage because the produce is not well protected against injury.

Nets used for Packaging of fruits (mangoes, oranges)

