

CONTENTS

	Page
INTRODUCTION.	1
REVIEW OF LITERATURE.	4
1- Effect of fungicides and hot water.	4
2- Effect of harvesting technique.	17
3- Effect of cold storage.	23
MATERIAL AND METHOD.	27
RESULTS AND DISCUSSION.	34
I- Effect of harvesting methods on decay percent of Meet-Ghamr peach fruits.	34
II- Effect of different kinds of transporting containers on decay percent of Meet-Ghamr peach fruits:	35
III- Effect of picking stage on the keeping quality of fruits.	37
IV- Determining the suitable cold storage temperature for Meet-Ghamr fruits.	39
V- Effect of some prestorage treatments on the keeping quality of Meet-Ghamr fruits.	41
TABLES AND FIGURES.	49
CONCLUSION AND SUMMARY.....	95
LITERATURE CITED.	99
ARABIC SUMMARY.	