

**EFFECT OF UV RADIATION IN
EXTENDING THE POST HARVEST
STORAGE LIFE OF TOMATO**

BY

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ABSTRACT

Fresh fruits and vegetables are highly susceptible to microbial spoilage. That can be avoided with the application of surface treatments of tomatoes. The surface treatment has to be as gentle as possible to keep the tomato's integrity and freshness. Minimal processing techniques such as Ultra Violet (UV) light therapy meet these requirements. UV light treatment proved to reduce microbial loads on fresh fruits and vegetables. This research aims to provide the available literature data and optimize a methodology for applying UV light treatment on tomato surfaces for decontamination, preventing diseases, and enhancing their shelf life and quality.

Keywords: ultraviolet light, germicidal, decontamination, decay, bacteria, mold, food pathogen, tomato

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