

## **Abstract**

Experiment was carried out to increase the storage life of lime using modified atmosphere at 8-10<sup>0</sup> C. Fruits were packed in low density polyethylene bags with 200 and 300 gauge. At each gauge half of the bags were vacuum packed and sealed. Control fruits were kept in perforated bags, Percentage weight loss, disease incidence, and visual quality rating were recorded at two weeks interval.

Control fruits ripened within 2 weeks of storage having a higher percentage of weight loss. All MA stored fruits remained up to 8 weeks of storage at 8-10<sup>0</sup> C. However, high disease incidence and possibly CO<sub>2</sub> injuries developed in 300 gauge bags and vacuum packed bags. The best method of packaging was 200 gauge sealed low density polyethylene bags. Fruits stored in 200 gauge bags were in very good quality after 8 weeks of storage.