

Evaluation of ginger (*Zingiber officinale*) extracts on quality of stored tomatoes

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The laboratory study to determine the effects of ginger extract on the shelf-life and quality of tomato was conducted in the laboratory of the Department of Crop Science and Biotechnology, Imo State University, Owerri, Nigeria. The experiment was arranged in a completely randomized design with four replications. Various concentrations (50 ml, 100 ml and 200 ml) of ginger extract formed the treatments, while the untreated fruits formed the control. Parameters such as colour change, spoilage, shrinkage (firmness) were measured; other parameters monitored were the weight loss, and nutritive values. Results showed that fruits in the control significantly ($P < 0.05$) lost higher weights than fruits treated with ginger extract especially with 200 ml for 5 minutes. Also, the firmness in the treated fruits was higher than the untreated. The ascorbic acid and other nutrients were higher in the ginger extract treated fruits.

Biography

Ogbuehi Hyginus completed his PhD from Imo State University. He completed his MSc and BSc from University of Port Harcourt, River State, Nigeria. He is a Lecturer at Department of Crop Science & Biotechnology, Faculty of Agriculture, Imo state University, Owerri, Nigeria. He has published more than 23 papers in reputed journals.

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