

Table 1. Effect of vapor gard, CaCl<sub>2</sub> or its combination as a pre-storage treatments on loss percentage of Navel orange fruits stored for different periods at various temperatures during 2003- 2004 and 2004-2005 seasons

Temp.	Treatments	1 <sup>st</sup> season (2003 – 2004)						2 <sup>nd</sup> season (2004 – 2005).						
		Storage period (days)						Storage period (days)						
		0	15	30	45	60	Mean (AC)	0	15	30	45	60	Mean (AC)	
2 °C	Control	0.000	1.729	4.728	5.867	8.328	<b>4.130</b>	0.000	2.168	3.383	6.130	8.065	<b>3.949</b>	
	Vapor gard (2%)	0.000	0.864	2.515	3.221	5.163	<b>2.353</b>	0.000	1.335	1.833	3.860	5.219	<b>2.449</b>	
	CaCl <sub>2</sub> (4%)	0.000	1.441	4.018	5.163	7.156	<b>3.556</b>	0.000	2.570	3.577	6.381	8.876	<b>4.281</b>	
	Vapor gard + CaCl <sub>2</sub>	0.000	0.845	2.246	2.854	4.479	<b>2.085</b>	0.000	0.884	1.506	2.958	4.020	<b>1.874</b>	
<b>Mean (AB)</b>		<b>0.000</b>	<b>1.220</b>	<b>3.377</b>	<b>4.276</b>	<b>6.282</b>	<b>3.031</b>	<b>0.000</b>	<b>1.739</b>	<b>2.575</b>	<b>4.832</b>	<b>6.545</b>	<b>3.138</b>	
8 °C	Control	0.000	2.298	6.421	9.063	15.44	<b>6.644</b>	0.000	2.327	3.826	7.736	9.985	<b>4.775</b>	
	Vapor gard (2%)	0.000	1.583	4.594	6.36	11.21	<b>4.749</b>	0.000	1.385	2.129	4.520	6.062	<b>2.819</b>	
	CaCl <sub>2</sub> (4%)	0.000	2.281	6.423	9.139	15.13	<b>6.595</b>	0.000	2.640	4.067	9.163	11.870	<b>5.548</b>	
	Vapor gard + CaCl <sub>2</sub>	0.000	1.511	4.319	5.918	11.86	<b>4.722</b>	0.000	1.362	1.800	4.437	5.925	<b>2.705</b>	
<b>Mean (AB)</b>		<b>0.00</b>	<b>1.920</b>	<b>5.440</b>	<b>7.620</b>	<b>13.410</b>	<b>5.678</b>	<b>0.000</b>	<b>1.929</b>	<b>2.956</b>	<b>6.464</b>	<b>8.461</b>	<b>3.962</b>	
2° + 8 °C	Control	0.000	1.711	1.526	7.364	14.110	<b>4.942</b>	0.000	2.422	2.530	7.846	10.110	<b>4.582</b>	
	Vapor gard (2%)	0.000	5.095	4.845	5.026	9.117	<b>4.817</b>	0.000	3.823	3.869	5.293	6.799	<b>3.957</b>	
	CaCl <sub>2</sub> (4%)	0.000	0.859	0.893	7.861	13.880	<b>4.699</b>	0.000	1.385	0.962	8.126	10.070	<b>4.109</b>	
	Vapor gard + CaCl <sub>2</sub>	0.000	3.060	2.985	5.279	10.060	<b>4.277</b>	0.000	2.198	1.833	4.805	6.388	<b>3.045</b>	
<b>Mean (AB)</b>		<b>0.000</b>	<b>2.681</b>	<b>2.562</b>	<b>6.383</b>	<b>11.792</b>	<b>4.684</b>	<b>0.000</b>	<b>2.457</b>	<b>2.299</b>	<b>6.518</b>	<b>8.342</b>	<b>3.923</b>	
<b>Mean (B)</b>		<b>0.000</b>	<b>1.940</b>	<b>3.793</b>	<b>6.093</b>	<b>10.494</b>	<b>Mean(C)</b>	<b>0.000</b>	<b>2.042</b>	<b>2.610</b>	<b>5.938</b>	<b>7.782</b>	<b>Mean(C)</b>	
Mean (BC)	Control	0.000	1.913	4.225	7.431	12.630	<b>5.240</b>	0.000	2.306	3.247	7.237	9.387	<b>4.435</b>	
	Vapor gard (2%)	0.000	2.514	3.985	4.869	8.495	<b>3.973</b>	0.000	2.181	2.610	4.558	6.027	<b>3.075</b>	
	CaCl <sub>2</sub> (4%)	0.000	1.527	3.778	7.388	12.06	<b>4.951</b>	0.000	2.199	2.868	7.890	10.270	<b>4.645</b>	
	Vapor gard + CaCl <sub>2</sub>	0.000	1.805	3.184	4.683	8.797	<b>3.694</b>	0.000	1.482	1.713	4.066	5.444	<b>2.541</b>	
<b>L.S.D. at 5 %</b>	<b>A</b>	<b>B</b>	<b>C</b>	<b>AB</b>	<b>AC</b>	<b>BC</b>	<b>ABC</b>	<b>A</b>	<b>B</b>	<b>C</b>	<b>AB</b>	<b>AC</b>	<b>BC</b>	<b>ABC</b>
	0.165	0.212	0.190	0.308	0.329	0.425	0.736	0.101	0.130	0.117	0.226	0.202	0.261	0.452

Note: (A = Temperature, B = Storage periods, and C = Treatments)

Table 2. Effect of vapor gard, CaCl<sub>2</sub> or its combination as a pre-storage treatments on value (a/b\*) for color of Navel orange fruits stored for different periods at various temperatures during 2003- 2004 and 2004-2005 seasons

Temp.	Treatments	1 <sup>st</sup> season (2003 – 2004)						2 <sup>nd</sup> season (2004 – 2005).						
		Storage period (days)						Storage period (days)						
		0	15	30	45	60	Mean (AC)	0	15	30	45	60	Mean (AC)	
2 ° C	Control	-0.24	-0.07	0.00	0.05	0.18	<b>-0.02</b>	-0.33	-0.21	-0.07	0.05	0.13	<b>-0.09</b>	
	Vapor gard (2%)	-0.24	-0.07	0.03	0.05	0.15	<b>-0.02</b>	-0.33	-0.24	-0.20	-0.09	0.08	<b>-0.16</b>	
	CaCl <sub>2</sub> (4%)	-0.24	-0.04	0.01	0.06	0.17	<b>-0.01</b>	-0.33	-0.23	-0.16	-0.07	0.09	<b>-0.14</b>	
	Vapor gard + CaCl <sub>2</sub>	-0.24	-0.02	0.03	0.10	0.18	<b>0.01</b>	-0.33	-0.25	-0.19	-0.17	0.10	<b>-0.17</b>	
	Mean (AB)	<b>-0.24</b>	<b>-0.05</b>	<b>0.02</b>	<b>0.07</b>	<b>0.17</b>	<b>-0.01</b>	<b>-0.33</b>	<b>-0.23</b>	<b>-0.15</b>	<b>-0.07</b>	<b>0.10</b>	<b>-0.14</b>	
8 ° C	Control	-0.24	0.17	0.34	0.70	1.07	<b>0.41</b>	-0.33	0.07	0.40	0.53	0.73	<b>0.28</b>	
	Vapor gard (2%)	-0.24	0.17	0.34	0.76	1.15	<b>0.44</b>	-0.33	-0.13	0.38	0.53	0.70	<b>0.23</b>	
	CaCl <sub>2</sub> (4%)	-0.24	0.19	0.29	0.68	0.95	<b>0.37</b>	-0.33	0.23	0.40	0.55	0.75	<b>0.32</b>	
	Vapor gard + CaCl <sub>2</sub>	-0.24	0.20	0.38	0.75	1.01	<b>0.42</b>	-0.33	0.19	0.44	0.56	0.74	<b>0.32</b>	
	Mean (AB)	<b>-0.24</b>	<b>0.18</b>	<b>0.34</b>	<b>0.72</b>	<b>1.04</b>	<b>0.41</b>	<b>-0.33</b>	<b>0.09</b>	<b>0.41</b>	<b>0.54</b>	<b>0.73</b>	<b>0.29</b>	
2° + 8 ° C	Control	-0.24	-0.07	-0.04	0.52	0.80	<b>0.19</b>	-0.33	-0.14	-0.18	0.29	0.50	<b>0.03</b>	
	Vapor gard (2%)	-0.24	0.15	0.11	0.53	0.90	<b>0.29</b>	-0.33	0.01	-0.12	0.27	0.45	<b>0.06</b>	
	CaCl <sub>2</sub> (4%)	-0.24	-0.06	-0.03	0.54	0.80	<b>0.20</b>	-0.33	-0.23	-0.21	0.26	0.50	<b>-0.002</b>	
	Vapor gard + CaCl <sub>2</sub>	-0.24	0.13	0.16	0.62	0.95	<b>0.32</b>	-0.33	-0.23	-0.20	0.29	0.48	<b>0.002</b>	
	Mean (AB)	<b>-0.24</b>	<b>0.04</b>	<b>0.05</b>	<b>0.55</b>	<b>0.86</b>	<b>0.25</b>	<b>-0.33</b>	<b>-0.15</b>	<b>-0.18</b>	<b>0.28</b>	<b>0.48</b>	<b>0.02</b>	
	Mean (B)	<b>-0.24</b>	<b>0.06</b>	<b>0.14</b>	<b>0.45</b>	<b>0.69</b>	Mean(C)	<b>-0.33</b>	<b>-0.08</b>	<b>0.03</b>	<b>0.25</b>	<b>0.44</b>	Mean(C)	
Mean (BC)	Control	-0.24	0.01	0.10	0.42	0.68	<b>0.19</b>	-0.33	-0.09	0.05	0.29	0.45	<b>0.07</b>	
	Vapor gard (2%)	-0.24	0.08	0.16	0.45	0.73	<b>0.24</b>	-0.33	-0.12	0.02	0.24	0.41	<b>0.04</b>	
	CaCl <sub>2</sub> (4%)	-0.24	0.03	0.09	0.43	0.64	<b>0.19</b>	-0.33	-0.08	0.01	0.25	0.45	<b>0.06</b>	
	Vapor gard + CaCl <sub>2</sub>	-0.24	0.10	0.19	0.49	0.71	<b>0.25</b>	-0.33	-0.10	0.02	0.23	0.44	<b>0.05</b>	
L.S.D.	A	B	C	AB	AC	BC	ABC	A	B	C	AB	AC	BC	ABC
at 5 %	0.023	0.030	0.026	0.051	0.046	0.059	0.102	0.011	0.015	0.013	0.026	0.023	0.029	0.051

Note: (A = Temperature, B = Storage periods, and C = Treatments)

Table 3. Effect of vapor gard, CaCl<sub>2</sub> or its combination as a pre-storage treatments on peel puncture resistance (g/cm<sup>2</sup>) of Navel orange fruits stored for different periods at various temperatures during 2003- 2004 and 2004-2005 seasons

Temp.	Treatments	1 <sup>st</sup> season (2003 – 2004)						2 <sup>nd</sup> season (2004 – 2005).						
		Storage period (days)						Storage period (days)						
		0	15	30	45	60	Mean (AC)	0	15	30	45	60	Mean (AC)	
2 °C	Control	203.0	196.7	192.9	189.9	182.9	<b>193.1</b>	203.8	190.5	183.2	170.9	153.7	<b>180.4</b>	
	Vapor gard (2%)	203.0	203.8	198.4	197.4	195.7	<b>199.7</b>	203.8	199.2	196.7	193.0	187.6	<b>196.1</b>	
	CaCl <sub>2</sub> (4%)	203.0	196.2	184.8	183.7	179.7	<b>189.5</b>	203.8	192.4	182.0	169.2	161.3	<b>181.7</b>	
	Vapor gard + CaCl <sub>2</sub>	203.0	196.0	194.3	190.4	188.6	<b>194.5</b>	203.8	191.7	186.3	182.3	178.6	<b>188.5</b>	
<b>Mean (AB)</b>		<b>203.0</b>	<b>198.2</b>	<b>192.6</b>	<b>190.4</b>	<b>186.7</b>	<b>194.2</b>	<b>203.8</b>	<b>193.5</b>	<b>187.1</b>	<b>178.9</b>	<b>170.3</b>	<b>186.7</b>	
8 °C	Control	203.0	189.8	166.4	155.8	147.3	<b>172.4</b>	203.8	187.8	173.3	149.7	124.3	<b>167.8</b>	
	Vapor gard (2%)	203.0	194.9	188.1	177.8	166.8	<b>186.1</b>	203.8	193.3	183.0	174.9	172.8	<b>185.6</b>	
	CaCl <sub>2</sub> (4%)	203.0	191.4	175.7	166.4	155.8	<b>178.5</b>	203.8	192.3	172.7	160.9	133.4	<b>172.6</b>	
	Vapor gard + CaCl <sub>2</sub>	203.0	192.5	184.3	172.6	164.5	<b>183.4</b>	203.8	193.6	173.7	172.2	164.2	<b>181.5</b>	
<b>Mean (AB)</b>		<b>203.0</b>	<b>192.1</b>	<b>178.6</b>	<b>168.1</b>	<b>158.6</b>	<b>180.1</b>	<b>203.8</b>	<b>191.8</b>	<b>175.7</b>	<b>164.4</b>	<b>148.7</b>	<b>176.9</b>	
2° + 8 °C	Control	203.0	196.1	191.8	181.0	171.3	<b>188.6</b>	203.8	188.2	192.7	162.0	129.0	<b>175.1</b>	
	Vapor gard (2%)	203.0	192.3	184.9	185.0	180.7	<b>189.2</b>	203.8	180.2	180.2	186.9	178.2	<b>185.9</b>	
	CaCl <sub>2</sub> (4%)	203.0	199.9	194.9	178.4	170.8	<b>189.4</b>	203.8	199.3	189.4	168.1	148.9	<b>181.9</b>	
	Vapor gard + CaCl <sub>2</sub>	203.0	194.7	192.1	184.6	179.5	<b>190.8</b>	203.8	194.9	182.8	180.0	169.7	<b>186.2</b>	
<b>Mean (AB)</b>		203.0	<b>195.8</b>	<b>190.9</b>	<b>182.2</b>	<b>175.6</b>	<b>189.5</b>	<b>203.8</b>	<b>190.7</b>	<b>186.3</b>	<b>174.3</b>	<b>156.5</b>	<b>182.3</b>	
<b>Mean (B)</b>		203.0	<b>195.4</b>	<b>187.4</b>	<b>180.2</b>	<b>173.6</b>	<b>Mean(C)</b>	<b>203.8</b>	<b>192.0</b>	<b>183.0</b>	<b>172.5</b>	<b>158.5</b>	<b>Mean(C)</b>	
Mean (BC)	Control	203.0	194.2	183.7	175.5	167.2	<b>184.7</b>	203.8	188.8	183.1	160.9	135.7	<b>174.5</b>	
	Vapor gard (2%)	203.0	197.0	190.5	186.7	188.1	<b>193.1</b>	203.8	190.9	186.6	184.9	179.5	<b>189.1</b>	
	CaCl <sub>2</sub> (4%)	203.0	195.8	185.2	176.2	168.7	<b>185.8</b>	203.8	194.7	181.4	166.1	147.9	<b>178.8</b>	
	Vapor gard + CaCl <sub>2</sub>	203.0	194.4	190.3	182.5	177.5	<b>189.5</b>	203.8	193.4	180.9	178.2	170.8	<b>185.4</b>	
<b>L.S.D. at 5 %</b>	<b>A</b>	<b>B</b>	<b>C</b>	<b>AB</b>	<b>AC</b>	<b>BC</b>	<b>ABC</b>	<b>A</b>	<b>B</b>	<b>C</b>	<b>AB</b>	<b>AC</b>	<b>BC</b>	<b>ABC</b>
	1.121	1.447	1.294	2.506	2.241	2.893	5.011	1.683	2.173	1.944	3.764	3.366	4.346	7.528

Note: (A = Temperature, B = Storage periods, and C = Treatments)

Table 4. Effect of vapor gard, CaCl<sub>2</sub> or its combination as a pre-storage treatments on juice percentage of Navel orange fruits stored for different periods at various temperatures during 2003- 2004 and 2004-2005 seasons

Temp.	Treatments	1 <sup>st</sup> season (2003 – 2004)						2 <sup>nd</sup> season (2004 – 2005).						
		Storage period (days)						Storage period (days)						
		0	15	30	45	60	Mean (AC)	0	15	30	45	60	Mean (AC)	
2 ° C	Control	46.75	49.52	50.73	53.69	54.11	<b>50.96</b>	45.08	49.49	49.96	48.68	51.41	<b>48.92</b>	
	Vapor gard (2%)	46.75	49.07	48.04	51.12	52.67	<b>49.53</b>	45.08	46.57	47.90	47.79	47.94	<b>47.06</b>	
	CaCl <sub>2</sub> (4%)	46.75	50.10	48.49	52.86	52.76	<b>50.19</b>	45.08	48.82	48.58	48.44	51.44	<b>48.47</b>	
	Vapor gard + CaCl <sub>2</sub>	46.75	49.07	49.29	52.49	54.96	<b>50.51</b>	45.08	46.53	46.65	48.02	49.50	<b>47.16</b>	
<b>Mean (AB)</b>		<b>46.75</b>	<b>49.44</b>	<b>49.14</b>	<b>52.54</b>	<b>53.63</b>	<b>50.30</b>	<b>45.08</b>	<b>47.85</b>	<b>48.27</b>	<b>48.23</b>	<b>50.07</b>	<b>47.90</b>	
8 ° C	Control	46.75	58.16	56.99	58.95	62.98	<b>56.77</b>	45.08	54.95	58.13	58.29	61.05	<b>55.50</b>	
	Vapor gard (2%)	46.75	53.22	53.41	60.35	60.45	<b>54.84</b>	45.08	49.70	55.22	51.12	58.72	<b>51.97</b>	
	CaCl <sub>2</sub> (4%)	46.75	54.06	55.47	55.40	63.21	<b>54.98</b>	45.08	49.02	53.91	51.75	61.86	<b>52.32</b>	
	Vapor gard + CaCl <sub>2</sub>	46.75	48.18	50.22	51.46	61.36	<b>51.59</b>	45.08	51.65	57.27	57.31	59.24	<b>54.11</b>	
<b>Mean (AB)</b>		<b>46.75</b>	<b>53.41</b>	<b>54.02</b>	<b>56.54</b>	<b>62.00</b>	<b>54.54</b>	<b>45.08</b>	<b>51.33</b>	<b>56.13</b>	<b>54.62</b>	<b>60.22</b>	<b>53.48</b>	
2° + 8 ° C	Control	46.75	52.08	50.65	55.15	61.28	<b>53.18</b>	45.08	49.67	49.08	51.23	52.51	<b>49.51</b>	
	Vapor gard (2%)	46.75	52.54	50.02	52.95	55.65	<b>51.58</b>	45.08	50.8	50.58	49.92	50.81	<b>49.44</b>	
	CaCl <sub>2</sub> (4%)	46.75	49.31	49.10	53.10	57.10	<b>51.07</b>	45.08	47.12	46.89	51.30	51.98	<b>48.47</b>	
	Vapor gard + CaCl <sub>2</sub>	46.75	49.25	49.99	55.70	42.17	<b>48.77</b>	45.08	49.27	48.54	50.04	50.31	<b>48.65</b>	
<b>Mean (AB)</b>		<b>46.75</b>	<b>50.80</b>	<b>49.94</b>	<b>54.23</b>	<b>54.05</b>	<b>51.15</b>	<b>45.08</b>	<b>49.22</b>	<b>48.77</b>	<b>50.62</b>	<b>51.40</b>	<b>49.02</b>	
<b>Mean (B)</b>		<b>46.75</b>	<b>51.21</b>	<b>51.03</b>	<b>54.44</b>	<b>56.56</b>	<b>Mean(C)</b>	<b>45.08</b>	<b>49.47</b>	<b>51.06</b>	<b>51.16</b>	<b>53.90</b>	<b>Mean(C)</b>	
Mean (BC)	Control	46.75	53.25	52.79	55.93	59.46	<b>53.64</b>	45.08	51.37	52.39	52.74	54.99	<b>51.31</b>	
	Vapor gard (2%)	46.75	51.61	50.49	54.81	56.26	<b>51.98</b>	45.08	49.02	51.23	49.61	52.49	<b>49.49</b>	
	CaCl <sub>2</sub> (4%)	46.75	51.16	51.02	53.79	57.69	<b>52.08</b>	45.08	48.32	49.79	50.49	55.10	<b>49.76</b>	
	Vapor gard + CaCl <sub>2</sub>	46.75	48.83	49.83	53.22	52.83	<b>50.29</b>	45.08	49.15	50.82	51.79	53.02	<b>49.97</b>	
<b>L.S.D.</b>	<b>A</b>	<b>B</b>	<b>C</b>	<b>AB</b>	<b>AC</b>	<b>BC</b>	<b>ABC</b>	<b>A</b>	<b>B</b>	<b>C</b>	<b>AB</b>	<b>AC</b>	<b>BC</b>	<b>ABC</b>
<b>at 5 %</b>	1.430	1.845	1.651	3.196	2.859	3.691	6.393	0.346	0.447	0.399	0.773	0.692	0.893	1.547

Note: (A = Temperature, B = Storage periods, and C = Treatments)

Table 5. Effect of vapor gard, CaCl<sub>2</sub> or its combination as a pre-storage treatments on TSS/Acid ratio of Navel orange fruits stored for different periods at various temperatures during 2003- 2004 and 2004-2005 seasons

Temp.	Treatments	1 <sup>st</sup> season (2003 – 2004)						2 <sup>nd</sup> season (2004 – 2005).						
		Storage period (days)						Storage period (days)						
		0	15	30	45	60	Mean (AC)	0	15	30	45	60	Mean (AC)	
2 °C	Control	8.30	9.51	10.89	10.73	12.65	<b>10.42</b>	7.81	9.55	11.54	11.45	12.04	<b>10.48</b>	
	Vapor gard (2%)	8.30	10.24	10.95	11.22	12.37	<b>10.62</b>	7.81	8.95	10.88	10.51	12.16	<b>10.06</b>	
	CaCl <sub>2</sub> (4%)	8.30	9.22	10.49	11.39	13.42	<b>10.56</b>	7.81	9.09	11.23	11.60	12.80	<b>10.51</b>	
	Vapor gard + CaCl <sub>2</sub>	8.30	10.30	10.03	12.49	16.34	<b>11.49</b>	7.81	8.54	10.70	10.34	11.86	<b>9.85</b>	
Mean (AB)		<b>8.30</b>	<b>9.82</b>	<b>10.59</b>	<b>11.46</b>	<b>13.70</b>	<b>10.77</b>	<b>7.81</b>	<b>9.03</b>	<b>11.09</b>	<b>10.98</b>	<b>12.22</b>	<b>10.22</b>	
8 °C	Control	8.30	9.76	11.60	13.72	17.10	<b>12.10</b>	7.81	11.19	13.63	13.61	18.82	<b>13.01</b>	
	Vapor gard (2%)	8.30	10.78	11.51	14.05	16.51	<b>12.23</b>	7.81	9.94	12.34	12.81	17.84	<b>12.15</b>	
	CaCl <sub>2</sub> (4%)	8.30	10.64	13.73	14.39	16.20	<b>12.65</b>	7.81	12.10	13.50	14.09	18.31	<b>13.16</b>	
	Vapor gard + CaCl <sub>2</sub>	8.30	10.80	13.30	14.03	16.32	<b>12.55</b>	7.81	10.81	13.26	13.05	17.82	<b>12.55</b>	
Mean (AB)		<b>8.30</b>	<b>10.50</b>	<b>12.54</b>	<b>14.05</b>	<b>16.53</b>	<b>12.38</b>	<b>7.81</b>	<b>11.01</b>	<b>13.18</b>	<b>13.39</b>	<b>18.20</b>	<b>12.72</b>	
2° + 8 °C	Control	8.30	9.57	9.41	13.51	15.52	<b>11.26</b>	7.81	10.55	9.68	13.73	15.02	<b>11.36</b>	
	Vapor gard (2%)	8.30	10.33	10.52	12.42	13.45	<b>11.00</b>	7.81	12.05	11.77	12.88	13.71	<b>11.64</b>	
	CaCl <sub>2</sub> (4%)	8.30	10.16	9.90	13.10	15.27	<b>11.35</b>	7.81	9.92	9.74	13.52	14.42	<b>11.08</b>	
	Vapor gard + CaCl <sub>2</sub>	8.30	11.06	10.82	12.71	13.60	<b>11.30</b>	7.81	11.16	11.11	13.90	15.30	<b>11.86</b>	
Mean (AB)		<b>8.30</b>	<b>10.28</b>	<b>10.16</b>	<b>12.94</b>	<b>14.46</b>	<b>11.23</b>	<b>7.81</b>	<b>10.92</b>	<b>10.58</b>	<b>13.51</b>	<b>14.61</b>	<b>11.49</b>	
Mean (B)		<b>8.30</b>	<b>10.20</b>	<b>11.10</b>	<b>12.81</b>	<b>14.90</b>	<b>Mean(C)</b>	<b>7.81</b>	<b>10.32</b>	<b>11.62</b>	<b>12.62</b>	<b>15.01</b>	<b>Mean(C)</b>	
Mean (BC)	Control	8.30	9.62	10.64	12.65	15.09	<b>11.26</b>	7.81	10.43	11.61	12.93	15.29	<b>11.61</b>	
	Vapor gard (2%)	8.30	10.45	11.00	12.56	14.11	<b>11.28</b>	7.81	10.31	11.66	12.07	14.57	<b>11.28</b>	
	CaCl <sub>2</sub> (4%)	8.30	10.01	11.37	12.96	14.96	<b>11.52</b>	7.81	10.37	11.49	13.07	15.17	<b>11.58</b>	
	Vapor gard + CaCl <sub>2</sub>	8.30	10.72	11.38	13.08	15.42	<b>11.78</b>	7.81	10.17	11.69	12.43	14.99	<b>11.42</b>	
L.S.D. at 5 %	A	B	C	AB	AC	BC	ABC	A	B	C	AB	AC	BC	ABC
	0.262	0.339	0.303	0.303	0.524	0.677	1.173	0.172	0.223	0.199	0.384	0.344	0.444	0.769

Note: (A = Temperature, B = Storage periods, and C = Treatments)

Table 6. Effect of vapor gard, CaCl<sub>2</sub> or its combination as a pre-storage treatments on ascorbic acid (mg/100 ml juice) of Navel orange fruits stored for different periods at various temperatures during 2003- 2004 and 2004-2005 seasons

Temp.	Treatments	1 <sup>st</sup> season (2003 – 2004)						2 <sup>nd</sup> season (2004 – 2005).						
		Storage period (days)						Storage period (days)						
		0	15	30	45	60	Mean (AC)	0	15	30	45	60	Mean (AC)	
2 ° C	Control	97.00	93.10	88.65	84.67	80.62	<b>88.81</b>	75.00	71.30	59.00	55.43	49.50	<b>62.05</b>	
	Vapor gard (2%)	97.00	96.92	94.42	92.06	88.86	<b>93.85</b>	75.00	70.28	65.25	57.04	51.62	<b>63.84</b>	
	CaCl <sub>2</sub> (4%)	97.00	93.33	90.35	88.69	84.00	<b>90.67</b>	75.00	70.56	65.25	55.31	50.17	<b>63.26</b>	
	Vapor gard + CaCl <sub>2</sub>	97.00	95.44	91.01	90.44	86.14	<b>92.01</b>	75.00	71.67	65.33	55.58	50.92	<b>63.70</b>	
Mean (AB)		<b>97.00</b>	<b>94.70</b>	<b>91.11</b>	<b>88.97</b>	<b>84.91</b>	<b>91.34</b>	<b>75.00</b>	<b>70.95</b>	<b>63.71</b>	<b>55.84</b>	<b>50.55</b>	<b>63.21</b>	
8 ° C	Control	97.00	87.92	82.98	80.48	78.81	<b>85.44</b>	75.00	61.67	52.72	45.19	42.38	<b>55.39</b>	
	Vapor gard (2%)	97.00	92.44	89.82	87.02	83.33	<b>89.92</b>	75.00	67.33	59.44	52.10	48.38	<b>60.45</b>	
	CaCl <sub>2</sub> (4%)	97.00	90.13	83.68	83.21	80.21	<b>86.85</b>	75.00	61.50	55.35	47.22	42.95	<b>56.40</b>	
	Vapor gard + CaCl <sub>2</sub>	97.00	90.56	88.67	86.55	82.28	<b>89.01</b>	75.00	65.50	55.74	47.78	45.57	<b>57.92</b>	
Mean (AB)		<b>97.00</b>	<b>90.26</b>	<b>86.29</b>	<b>84.32</b>	<b>81.16</b>	<b>87.80</b>	<b>75.00</b>	<b>64.00</b>	<b>55.81</b>	<b>48.07</b>	<b>44.82</b>	<b>57.54</b>	
2° + 8 ° C	Control	97.00	93.00	93.36	84.36	78.97	<b>89.34</b>	75.00	70.03	70.07	52.67	45.63	<b>62.68</b>	
	Vapor gard (2%)	97.00	88.82	90.04	90.8	86.04	<b>90.54</b>	75.00	60.19	64.04	55.00	50.95	<b>61.04</b>	
	CaCl <sub>2</sub> (4%)	97.00	95.51	94.79	84.87	81.56	<b>90.75</b>	75.00	70.75	70.70	53.67	46.22	<b>63.27</b>	
	Vapor gard + CaCl <sub>2</sub>	97.00	93.90	90.64	88.97	82.92	<b>90.69</b>	75.00	66.07	64.87	54.78	48.62	<b>61.87</b>	
Mean (AB)		<b>97.00</b>	<b>92.81</b>	<b>92.21</b>	<b>87.25</b>	<b>82.37</b>	<b>90.33</b>	<b>75.00</b>	<b>66.76</b>	<b>67.42</b>	<b>54.03</b>	<b>47.86</b>	<b>62.21</b>	
Mean (B)		<b>97.00</b>	<b>92.59</b>	<b>89.87</b>	<b>86.84</b>	<b>82.81</b>	Mean(C)	<b>75.00</b>	<b>67.24</b>	<b>62.31</b>	<b>52.65</b>	<b>47.74</b>	Mean(C)	
Mean (BC)	Control	97.00	91.34	88.33	83.17	79.47	<b>87.86</b>	75.00	67.66	60.60	51.09	45.84	<b>60.04</b>	
	Vapor gard (2%)	97.00	92.73	91.43	89.96	86.08	<b>91.44</b>	75.00	65.93	62.93	54.73	50.32	<b>61.78</b>	
	CaCl <sub>2</sub> (4%)	97.00	92.99	89.61	85.59	81.92	<b>89.42</b>	75.00	67.60	63.77	52.07	46.45	<b>60.98</b>	
	Vapor gard + CaCl <sub>2</sub>	97.00	93.30	90.11	88.66	83.78	<b>90.57</b>	75.00	67.75	61.98	52.71	48.37	<b>61.16</b>	
L.S.D. at 5 %	A	B	C	AB	AC	BC	ABC	A	B	C	AB	AC	BC	ABC
	0.927	1.197	1.071	2.073	1.854	2.394	4.147	0.833	1.076	0.962	1.863	1.667	2.152	3.727

Note: (A = Temperature, B = Storage periods, and C = Treatments)

Table 7. Effect of vapor gard, CaCl<sub>2</sub> or its combination as a pre-storage treatments on sugar concentration of Navel orange fruits' peel and flesh (mg/g F. W.) stored for different periods at various temperatures during 2003- 2004 and 2004-2005 seasons

Temp.	Treatments	Peel						Flesh						
		Storage period (days)						Storage period (days)						
		0	15	30	45	60	Mean (AC)	0	15	30	45	60	Mean (AC)	
2 °C	Control	29.60	34.06	46.25	63.57	50.75	<b>44.85</b>	34.20	40.63	51.24	68.15	49.84	<b>48.81</b>	
	Vapor gard (2%)	29.60	30.14	45.02	59.67	41.15	<b>41.12</b>	34.20	41.85	49.57	63.41	49.35	<b>47.68</b>	
	CaCl <sub>2</sub> (4%)	29.60	35.01	53.21	81.22	54.44	<b>50.70</b>	34.20	44.21	57.25	66.98	51.16	<b>50.76</b>	
	Vapor gard + CaCl <sub>2</sub>	29.60	35.44	52.68	74.43	53.95	<b>49.22</b>	34.20	42.84	56.46	67.57	49.38	<b>50.09</b>	
Mean (AB)		<b>29.60</b>	<b>33.66</b>	<b>49.29</b>	<b>69.72</b>	<b>50.07</b>	<b>46.47</b>	<b>34.20</b>	<b>42.38</b>	<b>53.63</b>	<b>66.53</b>	<b>49.93</b>	<b>49.33</b>	
8 °C	Control	29.60	36.98	44.41	60.03	44.11	<b>43.03</b>	34.20	41.07	51.43	66.10	59.45	<b>50.45</b>	
	Vapor gard (2%)	29.60	34.83	38.20	57.39	44.86	<b>40.98</b>	34.20	40.85	50.58	62.67	58.85	<b>49.43</b>	
	CaCl <sub>2</sub> (4%)	29.60	36.78	47.97	64.55	45.82	<b>44.94</b>	34.20	43.44	54.94	67.30	62.85	<b>52.55</b>	
	Vapor gard + CaCl <sub>2</sub>	29.60	39.54	47.26	58.88	42.55	<b>43.57</b>	34.20	42.90	52.93	66.41	60.45	<b>51.38</b>	
Mean (AB)		<b>29.60</b>	<b>37.03</b>	<b>44.46</b>	<b>60.21</b>	<b>44.34</b>	<b>43.13</b>	<b>34.20</b>	<b>42.07</b>	<b>52.47</b>	<b>65.62</b>	<b>60.40</b>	<b>50.95</b>	
2° + 8 °C	Control	29.60	29.69	37.97	53.63	38.39	<b>37.86</b>	34.20	35.11	51.27	69.18	54.21	<b>48.79</b>	
	Vapor gard (2%)	29.60	35.86	40.88	44.78	32.39	<b>36.70</b>	34.20	35.57	46.00	65.63	53.50	<b>46.98</b>	
	CaCl <sub>2</sub> (4%)	29.60	33.89	47.42	59.52	42.51	<b>42.59</b>	34.20	37.17	58.41	70.94	60.74	<b>52.29</b>	
	Vapor gard + CaCl <sub>2</sub>	29.60	35.85	44.65	55.13	36.09	<b>40.26</b>	34.20	37.62	52.26	69.61	58.93	<b>50.52</b>	
Mean (AB)		<b>29.60</b>	<b>33.82</b>	<b>42.73</b>	<b>53.27</b>	<b>37.35</b>	<b>39.35</b>	<b>34.20</b>	<b>36.37</b>	<b>51.99</b>	<b>68.84</b>	<b>56.85</b>	<b>49.65</b>	
Mean (B)		<b>29.60</b>	<b>34.84</b>	<b>45.49</b>	<b>61.07</b>	<b>43.92</b>	Mean(C)	<b>34.20</b>	<b>40.27</b>	<b>52.70</b>	<b>67.00</b>	<b>55.73</b>	Mean(C)	
Mean (BC)	Control	29.60	33.58	42.88	59.07	44.42	<b>41.91</b>	34.20	38.94	51.31	67.81	54.50	<b>49.35</b>	
	Vapor gard (2%)	29.60	33.61	41.37	53.95	39.47	<b>39.60</b>	34.20	39.42	48.72	63.90	53.90	<b>48.03</b>	
	CaCl <sub>2</sub> (4%)	29.60	35.23	49.53	68.43	47.59	<b>46.08</b>	34.20	41.61	56.86	68.40	58.25	<b>51.86</b>	
	Vapor gard + CaCl <sub>2</sub>	29.60	36.94	48.20	62.81	44.20	<b>44.35</b>	34.20	41.12	53.88	67.86	56.25	<b>50.66</b>	
L.S.D. at 5 %	A	B	C	AB	AC	BC	ABC	A	B	C	AB	AC	BC	ABC
	1.606	2.073	1.855	3.591	3.212	4.147	7.183	1.393	1.799	1.609	3.116	2.787	3.598	6.232

Note: (A = Temperature, B = Storage periods, and C = Treatments)

Table 8. Effect of vapor gard, CaCl<sub>2</sub> or its combination as a pre-storage treatments on total soluble phenols concentration of Navel orange fruits' peel and flesh ( mg/g F. W.) stored for different periods at various temperatures during 2003- 2004 and 2004-2005 seasons

Temp.	Treatments	Peel						Flesh						
		Storage period (days)						Storage period (days)						
		0	15	30	45	60	Mean (AC)	0	15	30	45	60	Mean (AC)	
2 ° C	Control	1.30	2.31	2.53	2.9	3.38	<b>2.48</b>	0.15	0.38	0.47	0.76	0.90	<b>0.53</b>	
	Vapor gard (2%)	1.30	1.63	1.88	2.33	2.71	<b>1.97</b>	0.15	0.16	0.23	0.39	0.58	<b>0.30</b>	
	CaCl <sub>2</sub> (4%)	1.30	2.05	2.25	2.73	3.05	<b>2.28</b>	0.15	0.28	0.38	0.60	0.80	<b>0.44</b>	
	Vapor gard + CaCl <sub>2</sub>	1.30	1.76	1.99	2.31	2.79	<b>2.03</b>	0.15	0.22	0.27	0.49	0.65	<b>0.36</b>	
Mean (AB)		<b>1.30</b>	<b>1.94</b>	<b>2.16</b>	<b>2.57</b>	<b>2.98</b>	<b>2.19</b>	<b>0.15</b>	<b>0.26</b>	<b>0.34</b>	<b>0.56</b>	<b>0.73</b>	<b>0.41</b>	
8 ° C	Control	1.30	2.45	3.10	3.27	3.75	<b>2.77</b>	0.15	0.83	0.93	1.04	1.32	<b>0.85</b>	
	Vapor gard (2%)	1.30	1.67	2.16	2.55	3.06	<b>2.15</b>	0.15	0.45	0.57	0.71	0.75	<b>0.53</b>	
	CaCl <sub>2</sub> (4%)	1.30	2.11	2.77	2.91	3.31	<b>2.48</b>	0.15	0.62	0.80	0.90	1.27	<b>0.75</b>	
	Vapor gard + CaCl <sub>2</sub>	1.30	2.03	2.44	2.62	3.17	<b>2.31</b>	0.15	0.59	0.67	0.85	0.94	<b>0.64</b>	
Mean (AB)		<b>1.30</b>	<b>2.07</b>	<b>2.62</b>	<b>2.84</b>	<b>3.32</b>	<b>2.43</b>	<b>0.15</b>	<b>0.62</b>	<b>0.74</b>	<b>0.88</b>	<b>1.07</b>	<b>0.69</b>	
2° + 8 ° C	Control	1.30	2.18	2.68	2.88	3.32	<b>2.47</b>	0.15	0.33	0.51	0.81	1.05	<b>0.57</b>	
	Vapor gard (2%)	1.30	1.61	1.87	2.20	2.88	<b>1.97</b>	0.15	0.16	0.25	0.49	0.63	<b>0.34</b>	
	CaCl <sub>2</sub> (4%)	1.30	1.97	2.46	2.57	3.15	<b>2.29</b>	0.15	0.21	0.45	0.73	0.86	<b>0.48</b>	
	Vapor gard + CaCl <sub>2</sub>	1.30	1.84	2.35	2.47	3.07	<b>2.21</b>	0.15	0.18	0.37	0.65	0.74	<b>0.42</b>	
Mean (AB)		<b>1.30</b>	<b>1.90</b>	<b>2.34</b>	<b>2.53</b>	<b>3.11</b>	<b>2.24</b>	<b>0.15</b>	<b>0.22</b>	<b>0.40</b>	<b>0.67</b>	<b>0.82</b>	<b>0.45</b>	
Mean (B)		<b>1.30</b>	<b>1.97</b>	<b>2.37</b>	<b>2.65</b>	<b>3.14</b>	Mean(C)	<b>0.15</b>	<b>0.37</b>	<b>0.49</b>	<b>0.70</b>	<b>0.87</b>	Mean(C)	
Mean (BC)	Control	1.30	2.31	2.77	3.01	3.48	<b>2.57</b>	0.15	0.51	0.64	0.87	1.09	<b>0.65</b>	
	Vapor gard (2%)	1.30	1.64	1.97	2.36	2.88	<b>2.03</b>	0.15	0.26	0.35	0.53	0.65	<b>0.39</b>	
	CaCl <sub>2</sub> (4%)	1.30	2.04	2.49	2.74	3.17	<b>2.35</b>	0.15	0.37	0.55	0.74	0.98	<b>0.56</b>	
	Vapor gard + CaCl <sub>2</sub>	1.30	1.88	2.26	2.46	3.01	<b>2.18</b>	0.15	0.33	0.43	0.66	0.78	<b>0.47</b>	
L.S.D. at 5 %	A	B	C	AB	AC	BC	ABC	A	B	C	AB	AC	BC	ABC
	0.096	0.124	0.111	0.214	0.191	0.247	0.428	0.034	0.044	0.04	0.077	0.069	0.089	0.153

Note: (A = Temperature, B = Storage periods, and C = Treatments)

Table 9. Effect of vapor gard, CaCl<sub>2</sub> or its combination as a pre-storage treatments on total free amino acids concentration of Navel orange fruits' peel and flesh ( mg/g F. W.) stored for different periods at various temperatures during 2003- 2004 and 2004-2005 seasons

Temp.	Treatments	Peel						Flesh						
		Storage period (days)						Storage period (days)						
		0	15	30	45	60	Mean (AC)	0	15	30	45	60	Mean (AC)	
2 °C	Control	5.30	6.90	8.93	10.93	12.20	<b>8.85</b>	5.60	6.53	9.13	10.10	12.57	<b>8.79</b>	
	Vapor gard (2%)	5.30	5.97	7.07	8.57	11.17	<b>7.62</b>	5.60	6.20	7.90	9.53	10.70	<b>7.99</b>	
	CaCl <sub>2</sub> (4%)	5.30	7.77	10.40	11.60	13.03	<b>9.62</b>	5.60	8.03	10.37	11.30	13.57	<b>9.77</b>	
	Vapor gard + CaCl <sub>2</sub>	5.30	6.17	8.30	10.40	11.77	<b>8.39</b>	5.60	6.63	8.47	9.83	12.07	<b>8.52</b>	
Mean (AB)		<b>5.30</b>	<b>6.70</b>	<b>8.68</b>	<b>10.38</b>	<b>12.04</b>	<b>8.62</b>	<b>5.60</b>	<b>6.85</b>	<b>8.97</b>	<b>10.19</b>	<b>12.23</b>	<b>8.77</b>	
8 °C	Control	5.30	6.70	8.47	10.93	14.13	<b>9.11</b>	5.60	8.00	9.33	13.57	16.57	<b>10.61</b>	
	Vapor gard (2%)	5.30	6.10	8.00	10.20	12.47	<b>8.41</b>	5.60	6.90	8.47	12.03	15.57	<b>9.71</b>	
	CaCl <sub>2</sub> (4%)	5.30	7.17	9.03	11.53	14.93	<b>9.59</b>	5.60	8.67	11.80	14.70	17.90	<b>11.73</b>	
	Vapor gard + CaCl <sub>2</sub>	5.30	6.53	7.97	10.47	13.33	<b>8.72</b>	5.60	7.13	8.57	12.80	15.90	<b>10.00</b>	
Mean (AB)		<b>5.30</b>	<b>6.63</b>	<b>8.37</b>	<b>10.78</b>	<b>13.72</b>	<b>8.96</b>	<b>5.60</b>	<b>7.68</b>	<b>9.54</b>	<b>13.28</b>	<b>16.49</b>	<b>10.52</b>	
2° + 8 °C	Control	5.30	7.03	8.13	10.03	11.43	<b>8.38</b>	5.60	7.03	9.60	10.70	12.87	<b>9.16</b>	
	Vapor gard (2%)	5.30	6.17	7.00	8.87	10.53	<b>7.57</b>	5.60	6.37	8.53	9.00	11.93	<b>8.29</b>	
	CaCl <sub>2</sub> (4%)	5.30	7.40	8.27	11.57	12.93	<b>9.09</b>	5.60	9.47	10.33	11.03	13.93	<b>10.07</b>	
	Vapor gard + CaCl <sub>2</sub>	5.30	6.40	7.90	9.30	11.03	<b>7.99</b>	5.60	8.57	9.60	10.23	12.50	<b>9.30</b>	
Mean (AB)		<b>5.30</b>	<b>6.75</b>	<b>7.83</b>	<b>9.94</b>	<b>11.48</b>	<b>8.26</b>	<b>5.60</b>	<b>7.86</b>	<b>9.52</b>	<b>10.24</b>	<b>12.81</b>	<b>9.20</b>	
Mean (B)		<b>5.30</b>	<b>6.69</b>	<b>8.29</b>	<b>10.37</b>	<b>12.41</b>	<b>Mean(C)</b>	<b>5.60</b>	<b>7.46</b>	<b>9.34</b>	<b>11.24</b>	<b>13.84</b>	<b>Mean(C)</b>	
Mean (BC)	Control	5.30	6.88	8.51	10.63	12.59	<b>8.78</b>	5.60	7.19	9.36	11.46	14.00	<b>9.52</b>	
	Vapor gard (2%)	5.30	6.08	7.36	9.21	11.39	<b>7.87</b>	5.60	6.49	8.30	10.19	12.73	<b>8.66</b>	
	CaCl <sub>2</sub> (4%)	5.30	7.44	9.23	11.57	13.36	<b>9.38</b>	5.60	8.72	10.83	12.34	15.13	<b>10.52</b>	
	Vapor gard + CaCl <sub>2</sub>	5.30	6.37	8.06	10.06	12.04	<b>8.37</b>	5.60	7.44	8.88	10.96	13.49	<b>9.27</b>	
L.S.D.	A	B	C	AB	AC	BC	ABC	A	B	C	AB	AC	BC	ABC
at 5 %	0.531	0.686	0.613	1.188	1.062	1.372	2.376	0.469	0.605	0.541	1.048	0.937	1.210	2.095

Note: (A = Temperature, B = Storage periods, and C = Treatments)

Table 10. Effect of vapor gard, CaCl<sub>2</sub> or its combination as a pre-storage treatments on proline concentration of Navel orange fruits peel and flesh (mg / 100 g F. W.) stored for different periods at various temperatures during 2003- 2004 and 2004-2005 seasons

Temp.	Treatments	Peel						Flesh						
		Storage period (days)						Storage period (days)						
		0	15	30	45	60	Mean (AC)	0	15	30	45	60	Mean (AC)	
2 ° C	Control	3.20	4.50	7.80	16.43	12.83	<b>8.95</b>	2.00	7.20	12.00	13.90	16.20	<b>10.26</b>	
	Vapor gard (2%)	3.20	7.00	8.30	16.20	12.30	<b>9.40</b>	2.00	3.07	4.90	21.53	17.80	<b>9.86</b>	
	CaCl <sub>2</sub> (4%)	3.20	6.90	8.60	23.10	19.90	<b>12.34</b>	2.00	6.73	13.80	23.23	17.03	<b>12.56</b>	
	Vapor gard + CaCl <sub>2</sub>	3.20	4.40	4.73	14.60	10.90	<b>7.57</b>	2.00	5.13	6.50	16.30	12.60	<b>8.51</b>	
Mean (AB)		<b>3.20</b>	<b>5.70</b>	<b>7.36</b>	<b>17.58</b>	<b>13.98</b>	<b>9.57</b>	<b>2.00</b>	<b>5.53</b>	<b>9.30</b>	<b>18.74</b>	<b>15.91</b>	<b>10.30</b>	
8 ° C	Control	3.20	3.70	8.20	10.50	7.83	<b>6.69</b>	2.00	2.33	11.43	8.60	19.43	<b>8.76</b>	
	Vapor gard (2%)	3.20	1.50	5.73	7.80	6.73	<b>4.99</b>	2.00	2.40	7.30	8.00	24.50	<b>8.84</b>	
	CaCl <sub>2</sub> (4%)	3.20	3.30	11.60	12.10	10.03	<b>8.05</b>	2.00	3.10	14.60	10.13	17.43	<b>9.45</b>	
	Vapor gard + CaCl <sub>2</sub>	3.20	5.90	10.30	12.20	8.40	<b>8.00</b>	2.00	3.70	18.30	14.53	16.83	<b>11.07</b>	
Mean (AB)		<b>3.20</b>	<b>3.60</b>	<b>8.96</b>	<b>10.65</b>	<b>8.25</b>	<b>6.93</b>	<b>2.00</b>	<b>2.88</b>	<b>12.91</b>	<b>10.32</b>	<b>19.55</b>	<b>9.53</b>	
2° + 8 ° C	Control	3.20	7.63	11.70	12.10	8.60	<b>8.65</b>	2.00	7.37	9.53	14.10	13.33	<b>9.27</b>	
	Vapor gard (2%)	3.20	4.00	5.10	6.90	4.63	<b>4.77</b>	2.00	3.93	10.30	12.60	11.40	<b>8.05</b>	
	CaCl <sub>2</sub> (4%)	3.20	7.40	36.23	14.90	13.60	<b>15.07</b>	2.00	4.33	14.60	13.73	13.30	<b>9.59</b>	
	Vapor gard + CaCl <sub>2</sub>	3.20	4.00	9.90	14.70	10.70	<b>8.50</b>	2.00	2.93	9.10	16.00	13.33	<b>8.67</b>	
Mean (AB)		<b>3.20</b>	<b>5.76</b>	<b>15.73</b>	<b>12.15</b>	<b>9.38</b>	<b>9.25</b>	<b>2.00</b>	<b>4.64</b>	<b>10.88</b>	<b>14.11</b>	<b>12.84</b>	<b>8.89</b>	
Mean (B)		<b>3.20</b>	<b>5.02</b>	<b>10.68</b>	<b>13.46</b>	<b>10.54</b>	Mean(C)	<b>2.00</b>	<b>4.35</b>	<b>11.03</b>	<b>14.39</b>	<b>16.10</b>	Mean(C)	
Mean (BC)	Control	3.20	5.28	9.23	13.01	9.76	<b>8.10</b>	2.00	5.63	10.99	12.20	16.32	<b>9.43</b>	
	Vapor gard (2%)	3.20	4.17	6.38	10.30	7.89	<b>6.39</b>	2.00	3.13	7.50	14.04	17.90	<b>8.91</b>	
	CaCl <sub>2</sub> (4%)	3.20	5.87	18.81	16.70	14.51	<b>11.82</b>	2.00	4.72	14.33	15.70	15.92	<b>10.53</b>	
	Vapor gard + CaCl <sub>2</sub>	3.20	4.77	8.31	13.83	10.00	<b>8.02</b>	2.00	3.92	11.30	15.61	14.26	<b>9.42</b>	
L.S.D.	A	B	C	AB	AC	BC	ABC	A	B	C	AB	AC	BC	ABC
at 5 %	0.858	1.107	0.991	1.918	1.716	2.215	3.836	0.856	1.105	0.988	1.913	1.711	2.209	3.826

Note: (A = Temperature, B = Storage periods, and C = Treatments)

Table 11. Effect of vapor gard, CaCl<sub>2</sub> or its combination as a pre-storage treatments on Calcium concentration (mg/g D.W.) of Navel orange fruits peel and flesh stored for different periods at various temperatures during 2003- 2004 and 2004-2005 seasons

Temp.	Treatments	Peel						Flesh						
		Storage period (days)						Storage period (days)						
		0	15	30	45	60	Mean (AC)	0	15	30	45	60	Mean (AC)	
2 °C	Control	1.020	1.137	0.888	1.107	1.385	<b>1.107</b>	0.650	0.803	0.755	0.805	1.045	<b>0.812</b>	
	Vapor gard (2%)	1.020	1.114	0.743	0.825	1.164	<b>0.973</b>	0.650	0.649	0.644	0.767	0.979	<b>0.738</b>	
	CaCl <sub>2</sub> (4%)	1.020	1.153	0.901	1.120	1.476	<b>1.134</b>	0.650	0.927	0.808	0.926	1.051	<b>0.872</b>	
	Vapor gard + CaCl <sub>2</sub>	1.020	1.116	0.814	0.849	1.296	<b>1.019</b>	0.650	0.858	0.719	0.779	1.020	<b>0.805</b>	
Mean (AB)		<b>1.020</b>	<b>1.130</b>	<b>0.837</b>	<b>0.975</b>	<b>1.330</b>	<b>1.058</b>	<b>0.650</b>	<b>0.809</b>	<b>0.732</b>	<b>0.819</b>	<b>1.024</b>	<b>0.807</b>	
8 °C	Control	1.020	1.201	1.059	1.292	1.424	<b>1.199</b>	0.650	1.067	0.897	1.204	1.241	<b>1.012</b>	
	Vapor gard (2%)	1.020	1.124	0.896	1.170	1.219	<b>1.086</b>	0.650	0.968	0.827	1.089	1.194	<b>0.946</b>	
	CaCl <sub>2</sub> (4%)	1.020	1.225	1.084	1.506	1.765	<b>1.320</b>	0.650	1.079	0.926	1.301	1.412	<b>1.074</b>	
	Vapor gard + CaCl <sub>2</sub>	1.020	1.147	1.044	1.287	1.364	<b>1.172</b>	0.650	1.044	0.883	1.181	1.237	<b>0.999</b>	
Mean (AB)		<b>1.020</b>	<b>1.174</b>	<b>1.021</b>	<b>1.314</b>	<b>1.443</b>	<b>1.194</b>	<b>0.650</b>	<b>1.040</b>	<b>0.883</b>	<b>1.194</b>	<b>1.271</b>	<b>1.008</b>	
2° + 8 °C	Control	1.020	1.181	0.925	1.138	1.389	<b>1.131</b>	0.650	0.853	0.782	0.852	1.183	<b>0.864</b>	
	Vapor gard (2%)	1.020	1.021	0.772	0.955	1.193	<b>0.992</b>	0.650	0.805	0.722	0.774	1.063	<b>0.803</b>	
	CaCl <sub>2</sub> (4%)	1.020	1.201	1.027	1.285	1.488	<b>1.204</b>	0.650	0.932	0.895	0.932	1.237	<b>0.929</b>	
	Vapor gard + CaCl <sub>2</sub>	1.020	1.128	0.870	1.024	1.303	<b>1.069</b>	0.650	0.828	0.792	0.833	1.142	<b>0.849</b>	
Mean (AB)		<b>1.020</b>	<b>1.133</b>	<b>0.899</b>	<b>1.101</b>	<b>1.343</b>	<b>1.099</b>	<b>0.650</b>	<b>0.855</b>	<b>0.798</b>	<b>0.848</b>	<b>1.156</b>	<b>0.861</b>	
Mean (B)		<b>1.020</b>	<b>1.146</b>	<b>0.919</b>	<b>1.130</b>	<b>1.372</b>	Mean(C)	<b>0.650</b>	<b>0.901</b>	<b>0.804</b>	<b>0.954</b>	<b>1.150</b>	Mean(C)	
Mean (BC)	Control	1.020	1.173	0.957	1.179	1.400	<b>1.146</b>	0.650	0.908	0.811	0.954	1.156	<b>0.896</b>	
	Vapor gard (2%)	1.020	1.086	0.804	0.983	1.192	<b>1.017</b>	0.650	0.807	0.731	0.876	1.079	<b>0.829</b>	
	CaCl <sub>2</sub> (4%)	1.020	1.193	1.004	1.303	1.576	<b>1.219</b>	0.650	0.979	0.876	1.053	1.233	<b>0.958</b>	
	Vapor gard + CaCl <sub>2</sub>	1.020	1.130	0.909	1.053	1.321	<b>1.087</b>	0.650	0.910	0.798	0.931	1.133	<b>0.884</b>	
L.S.D. at 5 %	A	B	C	AB	AC	BC	ABC	A	B	C	AB	AC	BC	ABC
	0.055	0.071	0.063	0.123	0.110	0.142	0.245	0.047	0.061	0.054	0.105	0.094	0.122	0.211

Note: (A = Temperature, B = Storage periods, and C = Treatments)