Shelf life extension of edible flowers by irradiation process

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Edible flowers are being used in meals as an ingredient in salads or garnish, entrees, drinks and desserts, but are a highly perishable product. The irradiation process is a method that can be used in extension of shelf life of perishable commodities, the insect disinfestation and improvement of hygienic quality of foods. The purpose of this study is evaluating shelf life extension of edible flowers: *Dianthus chinensis*, *Viola tricolor*, *Lobularia maritima* and *Viola odorata* irradiated with doses 0, 0.3, 0.6, 0.8. and 1.0kGy using a $^{60}$Co irradiation source. We observed that the shelf life of edible flowers processed by irradiation was 12 days, whereas, control 7 days. Irradiation at 0.3 kGy was sufficient to extend the shelf-life of edible flowers up to 5 days without any physical significant change, processing helped in maintaining overall quality attributes. The shelf life was significantly extended by the treatment with ionizing radiation.