Table 1: Effect of some packaging treatments, cold storage periods and their interactions on chilling injury index (CII) and fruit decay % (FD %) of Balady lime fruits after cold storage periods (2010 and 2011 seasons).

Storage period (days) / Packaging treatment: Fruits were packed in:	Chilling injury index*					Fruit decay %				
	30	**60**	**90**	**105**	**Mean**	**30**	**60**	**90**	**105**	**Mean**
	1st Season									
Plastic nets (Control)	2.87e	4.21c	5.00b	7.17a	**4.81A**	0.00i	19.50fg	35.40cd	41.80b	**24.18C**
Perforated 0.08% polyethylene bags	0.00h	0.00h	2.00f	3.60d	**1.40D**	0.00i	5.50hi	23.53ef	25.97e	**13.75D**
Perforated 0.008% polye. bags	0.00h	0.52gh	0.93g	1.70f	**0.79E**	0.00i	15.33g	17.13g	25.83e	**14.58D**
Sealed foam plate by polye. stretch	0.00h	1.70f	2.23f	3.57d	**1.87C**	7.93h	19.93fg	34.80d	44.50b	**26.79B**
Sealed carton boxes by polye. Bags**	0.00h	3.20de	4.40c	7.57a	**3.79B**	0.00i	23.53ef	40.33bc	100a	**40.97A**
Mean	**0.57D**	**1.93C**	**2.91B**	**4.72A**	**-**	**1.59D**	**16.76C**	**30.24B**	**47.62A**	**-**
	2nd Season									
Plastic nets (Control)	1.77ij	4.30d	5.57c	7.03b	**4.67A**	0.00j	3.57ij	25.70e	43.70b	**18.24C**
Perforated 0.08% polye. bags	0.00k	1.23j	2.03hi	2.80fg	**1.52D**	0.00j	10.47h	15.53g	23.87ef	**12.47D**
Perforated 0.008% polye. bags	0.00k	1.67ij	2.83fg	2.93fg	**1.86C**	0.00j	3.43ij	4.33i	21.07f	**7.21E**
Sealed foam plate by polye. stretch	0.00k	2.10hi	2.37gh	3.20ef	**1.92C**	3.63ij	15.47g	30.33d	41.00bc	**22.61B**
Sealed carton boxes by polye. Bags**	0.00k	3.57e	4.33d	7.80a	**3.93B**	0.00j	22.50ef	37.83c	100a	**40.08A**
Mean	**0. 35D**	**2.57C**	**3.43B**	**4.75A**	**-**	**0.73D**	**11.09C**	**22.75B**	**45.93A**	**-**

Means within each column followed by the same letter (s) are not significantly different at 5% level.

* Chilling injury index (0=without decay; 2=spot decay; 4=25-50% decay; 8=>50 % decay).

**Fruits were packed in carton boxes at rate of 190±10 g fruits / liter.

Table 2: Effect of some packaging treatments, cold storage periods and their interactions on chilling injury index (CII) and fruit decay % (FD %) of Balady lime fruits after shelf life period (2010 and 2011 seasons).

Storage period (days) / Packaging treatment: Fruits were packed in:	Chilling injury index*				Fruit decay %			
	30	**60**	**90**	**Mean**	**30**	**60**	**90**	**Mean**
	1st Season							
Plastic nets (Control)	0.00f	3.63c	5.97a	**.20A**	0.00f	0.00f	0.00f	**0.00C**
Perforated 0.08% polyethylene bags	0.00f	0.00f	0.23f	**.073E**	0.00f	0.00f	0.00f	**0.00C**
Perforated 0.008% polye. bags	0.00f	2.63d	2.77d	**1.80C**	0.00f	0.00f	0.00f	**0.00C**
Sealed foam plate by polye. stretch	0.00f	1.97e	2.17e	**1.38D**	0.00f	16.0d	23.4c	**13.1B**
Sealed carton boxes by polye. Bags**	0.00f	3.40c	5.17b	**2.86B**	6.70e	54.6b	65.7a	**42.3A**
Mean	**0.00C**	**2.33B**	**3.26A**	**-**	**1.34C**	**14.1B**	**17.8A**	**-**
	2nd Season							
Plastic nets (Control)	0.00f	3.57c	6.87a	**3.48A**	0.00f	0.00f	0.00f	**0.00C**
Perforated 0.08% polye. bags	0.00f	0.08f	0.17f	**.083D**	0.00f	0.00f	0.00f	**0.00C**
Perforated 0.008% polye. bags	0.00f	1.90e	2.47d	**1.46D**	0.00f	0.00f	0.00f	**0.00C**
Sealed foam plate by polye. stretch	0.00f	2.43d	2.73d	**1.72C**	0.00f	12.7d	19.7c	**10.8B**
Sealed carton boxes by polye. Bags**	0.00f	3.43c	5.13b	**2.86B**	5.23e	46.6b	55.4a	**35.8A**
Mean	**0.00C**	**2.28B**	**3.47A**	**-**	**1.04C**	**11.9B**	**15.0A**	**-**

Means within each column followed by the same letter (s) are not significantly different at 5% level.

* Chilling injury index (0=without decay; 2=spot decay; 4=25-50% decay; 8=>50 % decay).

** Fruits were packed in carton boxes at rate of 190±10 g fruits / liter.

Table 3: Effect of some packaging treatments, cold storage periods and their interactions on fruit weight loss % (FWL), peel color index (PCI) and pulp firmness (PF) of Balady lime fruits after cold storage periods (2010 and 2011 seasons).

Storage period (days) / Packaging treatment: Fruits were packed in:	Fruit weight loss %				Peel color index*				Pulp firmness (kg/cm^2)			
	30	**60**	**90**	**Mean**	**30**	**60**	**90**	**Mean**	**30**	**60**	**90**	**Mean**
	1st Season											
Plastic nets (control)	18.6b	38.0a	36.3a	**30.9A**	2.33a	2.60a	3.33a	**2.75C**	1.36ab	1.55a	1.63a	**1.51A**
Perforated 0.08% polyethylene bags	1.25gh	4.17f	6.80e	**3.78D**	2.40a	3.00a	3.90a	**3.10B**	0.81de	0.77de	1.00cd	**0.86B**
Perforated 0.008% polye. bags	0.40h	3.17fg	5.53ef	**2.46D**	2.43a	3.40a	4.00a	**3.28AB**	1.22bc	0.81de	0.87de	**0.97B**
Sealed foam plate by polye.stretch	1.34gh	11.63c	13.0c	**9.53B**	2.60a	3.27a	3.90a	**3.26AB**	0.68de	0.75de	0.60e	**0.68C**
Sealed carton boxes by polye. Bags**	2.33g	8.53d	7.87de	**6.24C**	2.63a	3.43a	4.00a	**3.36A**	0.76de	0.98cd	0.89de	**0.88B**
Mean	**4.77B**	**13.1A**	**13.9A**	**-**	**2.48C**	**3.14B**	**3.82A**	**-**	**0.97A**	**0.97A**	**1.00A**	**-**
	2nd Season											
Plastic nets (control)	20.8b	41.3a	40.3a	**34.1A**	2.20f	2.53e	3.60bc	**2.78B**	1.18c	1.47b	1.70a	**1.45A**
Perforated 0.08% polye. bags	1.93gh	2.50gh	6.10ef	**3.51D**	2.43ef	3.70abc	3.97a	**3.37A**	0.77e-h	0.66h	1.08cd	**0.84B**
Perforated 0.008% polye. bags	0.73h	2.33gh	4.13fg	**2.40D**	2.63de	3.47c	4.00a	**3.37A**	0.96de	0.69gh	0.75fgh	**0.80B**
Sealed foam plate by polye. stretch	3.87fg	10.2cd	10.8c	**8.28B**	2.87d	3.43c	3.87ab	**3.39A**	0.87efg	0.77e-h	0.68gh	**0.77B**
Sealed carton boxes by polye. Bags**	2.10gh	7.93de	9.80cd	**6.61C**	2.57e	3.50c	4.00a	**3.36A**	0.86efg	0.93def	0.84e-h	**0.88B**
Mean	**5.88C**	**12.8B**	**14.2A**	**-**	**2.54C**	**3.33B**	**3.89A**	**--**	**0.93B**	**0.90B**	**1.01A**	

Means within each column followed by the same letter (s) are not significantly different at 5% level.

* 1 = 100 % green; 2 = < 25 % yellow; 3 = 26-50 % yellow and 4 = > 50 % yellow.

** Fruits were packed in carton boxes at rate of 190±10 g fruits / liter.

Table 4: Effect of some packaging treatments, cold storage periods and their interactions on fruit weight loss % (FWL), peel color index (PCI) and pulp firmness (PF) of Balady lime fruits after shelf life period (2010 and 2011 seasons).

Storage period (days) / Packaging treatment: Fruits were packed in:	Fruit weight loss %				Peel color index*				Pulp firmness (kg/cm^2)			
	30	60	90	Mean	30	60	90	Mean	30	60	90	Mean
	1st Season											
Plastic nets (Control)	18.1cd	13.3fgh	16.0def	**15.8B**	2.73f	3.23d	3.43c	**3.13C**	1.03ef	0.93fg	1.00efg	**0.99C**
Perforated 0.08% polyethylene bags	16.0def	12.5gh	13.8e-h	**14.1C**	2.73f	3.77b	3.97ab	**3.49B**	0.95fg	1.31	1.13cde	**1.13B**
Perforated 0.008% polye. bags	12.1gh	11.6h	13.0fgh	**12.3D**	2.33g	3.90ab	4.00a	**3.41B**	1.21bcd	1.27bc	0.95fg	**1.14B**
Sealed foam plate by polye. stretch	24.2b	16.7de	20.1c	**20.3A**	2.53f	3.87ab	4.00a	**3.47B**	1.25bc	1.56a	1.34b	**1.39A**
Sealed carton boxes by polye. Bags**	13.1fgh	15.1d-g	29.9a	**19.4A**	3.00e	3.93ab	4.00a	**3.64A**	1.06def	0.92fg	0.86g	**0.95C**
Mean	**16.7B**	**13.9C**	**18.6A**	**-**	**2.67C**	**3.74B**	**3.88A**	-	**1.10B**	**1.20A**	**1.06B**	**-**
	2nd Season											
Plastic nets (Control)	19.7cd	12.8fg	18.1de	**16.9B**	2.80c	2.97c	3.43b	**3.07B**	1.02ef	0.86f	0.85f	**0.91C**
Perforated 0.08% polye. bags	15.7ef	13.4fg	11.8g	**13.6C**	2.73c	3.83a	4.00a	**3.52A**	0.89f	1.25bcd	1.11de	**1.09B**
Perforated 0.008% polye. bags	14.4fg	13.3fg	13.0fg	**13.6C**	2.73c	3.93a	4.00a	**3.56A**	1.28bc	1.32b	0.90f	**1.17B**
Sealed foam plate by polye. stretch	25.0b	21.5c	14.9f	**20.5A**	2.97c	3.93a	4.00a	**3.63A**	1.37b	1.70a	1.33b	**1.47A**
Sealed carton boxes by polye. Bags**	14.7f	19.1cd	31.8a	**21.9A**	2.77c	3.93a	4.00a	**3.57A**	1.14cde	0.98ef	0.86f	**0.99C**
Mean	**17.9A**	**16.0B**	**17.9A**	**-**	**2.80C**	**3.72B**	**3.89A**	**-**	**1.14B**	**1.22A**	**1.01C**	**-**

Means within each column followed by the same letter (s) are not significantly different at 5% level.

* 1 = 100 % green; 2 = < 25 % yellow; 3 = 26-50 % yellow and 4 = > 50 % yellow.

** Fruits were packed in carton boxes at rate of 190±10 g fruits / liter.

Table 5: Effect of some packaging treatments, cold storage periods and their interactions on juice and TSS percentages and vitamin C content of Balady lime fruits after cold storage periods (2010 and 2011 seasons).

Storage period (days) / Packaging treatment: Fruits were packed in:	Juice%				TSS%				Vit. C (mg/ 100 cm^3 juice)			
	30	**60**	**90**	**Mean**	**30**	**60**	**90**	**Mean**	**30**	**60**	**90**	**Mean**
	1st Season											
Plastic nets (control)	33.4d	31.9d	38.4b	**34.5A**	9.10bc	10.4a	10.6a	**10.0A**	55.0a	36.8a	35.5a	**42.4A**
Perforated 0.08% polyethylene bags	25.9f	36.3c	38.1bc	**33.4B**	9.30bc	8..90c	9.03bc	**9.07D**	58.9a	42.7a	38.0a	**46.6A**
Perforated 0.008% polye. bags	26.1f	33.0d	39.8ab	**33.0B**	9.10bc	9.03bc	9.27bc	**9.13CD**	56.1a	41.8a	38.0a	**45.3A**
Sealed foam plate by polye. stretch	29.2e	32.3d	40.3a	**33.9AB**	9.47b	9.37bc	9.37bc	**9.40B**	56.7a	42.0a	38.0a	**45.5A**
Sealed carton boxes by polye. Bags*	25.5f	26.4f	28.6e	**26.8C**	9.23bc	9.33bc	9.47b	**9.34BC**	52.7a	44.8a	41.5a	**46.3A**
Mean	**28.0C**	**32.0B**	**37.0A**	-	**9.24B**	**9.41AB**	**9.55A**	-	**55.9A**	**41.6B**	**38.2C**	-
	2nd Season											
Plastic nets (control)	37.0b	32.7c	41.0a	**36.9A**	8.97g	10.1bc	10.8a	**9.96A**	57.2a	38.7cde	35.0e	**43.6B**
Perforated 0.08% polye. bags	29.0de	36.7b	40.6a	**35.5B**	9.37ef	9.07fg	9.83cd	**9.42C**	56.7a	38.6cde	35.5de	**43.6B**
Perforated 0.008% polye. bags	28.1def	31.7c	36.9b	**32.2D**	9.17efg	9.23efg	9.40ef	**9.27C**	56.1a	46.5b	38.0cde	**46.9A**
Sealed foam plate by polye. stretch	29.9d	32.7c	38.4b	**33.6C**	9.50de	9.47def	10.2bc	**9.72B**	56.7a	45.8b	40.0cd	**47.5A**
Sealed carton boxes by polye. Bags*	27.3ef	27.0f	28.6def	**27.6E**	9.27efg	9.50de	10.3b	**9.68B**	56.1a	41.4c	40.5c	**46.0AB**
Mean	**30.2C**	**32.2B**	**37.1A**	-	**9.25C**	**9.47B**	**10.1A**	-	**56.6A**	**42.2B**	**37.8C**	-

Means within each column followed by the same letter (s) are not significantly different at 5% level.

* Fruits were packed in carton boxes at rate of 190±10 g fruits / liter.

Table 6: Effect of some packaging treatments, cold storage periods and their interactions on juice and TSS percentages and vitamin C content of Balady lime fruits after shelf life period (2010 and 2011 seasons).

Storage period (days) / Packaging treatment: Fruits were packed in:	Juice%				TSS%				Vit. C (mg/ 100 cm^3 juice)			
	30	**60**	**90**	**Mean**	**30**	**60**	**90**	**Mean**	**30**	**60**	**90**	**Mean**
	1st Season											
Plastic nets (Control)	28.4g	29.4g	37.0f	**31.6C**	10.2b	10.1b	10.8a	**10.4A**	39.7cde	35.8d-g	34.2efg	**36.6C**
Perforated 0.08% polyethylene bags	41.6de	42.5cde	47.4a	**43.8A**	9.37cd	9.10cd	8.83d	**9.10C**	47.3b	40.5cd	31.6g	**39.8B**
Perforated 0.008% polye. bags	44.3a-d	42.8b-e	45.6abc	**44.2A**	9.27cd	9.27cd	8.97cd	**9.17C**	39.7cde	38.7c-f	35.1d-g	**37.8BC**
Sealed foam plate by polye. stretch	45.1abc	40.4e	46.0ab	**43.8A**	10.0b	9.43c	9.93b	**9.80B**	53.9a	43.1bc	36.6d-g	**44.5A**
Sealed carton boxes by polye. Bags*	36.9f	37.5f	46.5a	**40.3B**	9.23cd	9.10cd	9.10cd	**9.14C**	35.6d-g	33.1fg	31.6g	**33.4D**
Mean	**39.2B**	**38.5B**	**44.5A**	-	**9.62A**	**9.40A**	**9.52A**	-	**43.2A**	**38.2B**	**33.8C**	-
	2nd Season											
Plastic nets (Control)	29.9h	30.5h	33.9g	**31.4D**	9.73c	9.47cd	11.0a	**10.1A**	36.7efg	35.7fgh	32.5h	**35.0C**
Perforated 0.08% polye. bags	35.5fg	38.3ef	45.9bc	**39.9C**	9.37de	9.23def	8.80g	**9.13C**	49.0b	40.1cde	33.8gh	**41.0B**
Perforated 0.008% polye. bags	40.3e	41.1de	50.2a	**43.8B**	9.07efg	9.27de	9.30de	**9.21C**	42.0cd	40.6cd	39.0c-f	**40.5B**
Sealed foam plate by polye. stretch	43.3cd	46.1bc	49.1a	**46.2A**	9.73c	9.47cd	10.1b	**9.76B**	55.0a	42.4c	34.7gh	**44.0A**
Sealed carton boxes by polye. Bags*	37.0f	37.0f	47.8ab	**40.6C**	9.07efg	8.90fg	9.1d-g	**9.03C**	38.5def	36.8efg	32.9h	**36.1C**
Mean	**37.2C**	**38.6B**	**45.4A**	-	**9.39B**	**9.27B**	**9.65A**	-	**44.3A**	**39.1B**	**34.6C**	-

Means within each column followed by the same letter (s) are not significantly different at 5% level.

* Fruits were packed in carton boxes at rate of 190±10 g fruits / liter.

Table7: Effect of some packaging treatments, cold storage periods and their interactions on acidity, technological index (TI) and TSS/acid Ratio in fruits of Balady lime after cold storage periods (2010 and 2011 seasons).

Storage period (days) / Packaging treatment: Fruits were packed in:	Acidity (%)				Technological index (TI)				TSS/Acid ratio			
	30	**60**	**90**	**Mean**	**30**	**60**	**90**	**Mean**	**30**	**60**	**90**	**Mean**
	1st Season											
Plastic nets (control)	6.67a	7.73a	7.80a	**7.73A**	3.04de	3.32c	4.07a	**3.47A**	1.19f	1.35cde	1.36b-e	**1.30B**
Perforated 0.08% polyethylene Bags	7.01cd	6.67cde	6.78cde	**6.82B**	2.41g	3.23cd	3.44c	**3.03C**	1.33cde	1.34cde	1.33cde	**1.33B**
Perforated 0.008% polye. bags	7.10bc	6.67cde	6.47de	**6.74BC**	2.38g	2.98e	3.68b	**3.01C**	1.28ef	1.36b-e	1.44bc	**1.36B**
Sealed foam plate by polye. stretch	7.60ab	7.03c	6.43e	**7.02B**	2.76f	3.03de	3.77b	**3.19B**	1.25ef	1.33cde	1.46b	**1.35B**
Sealed carton boxes by polye. Bags*	7.15bc	6.63cde	5.63f	**6.47C**	2.36g	2.46g	2.71f	**2.51D**	1.29def	1.41bcd	1.68a	**1.46A**
Mean	**7.31A**	**6.95B**	**6.62C**	**-**	**2.59C**	**3.01B**	**3.53A**	**-**	**1.27C**	**1.36B**	**1.45A**	**-**
	2nd Season											
Plastic nets (control)	7.67ab	7.83a	7.37bc	**7.62A**	3.32c	3.29c	4.44a	**3.68A**	1.17g	1.29f	1.47c	**1.31C**
Perforated 0.08% polye. bags	7.67ab	7.33bc	6.83de	**7.28B**	2.72fg	3.33c	4.00b	**3.35B**	1.22fg	1.24fg	1.44cd	**1.30C**
Perforated 0.008% polye. bags	7.20cd	7.04cd	6.60ef	**6.95C**	2.57g	2.92de	3.47c	**2.99C**	1.27f	1.31ef	1.42cd	**1.34C**
Sealed foam plate by polye. stretch	7.73ab	6.87de	6.53ef	**7.04C**	2.84ef	3.10d	3.91b	**3.28B**	1.23fg	1.38de	1.56ab	**1.39B**
Sealed carton boxes by polye. Bags*	7.13cd	6.37f	6.33f	**6.61D**	2.53g	2.57g	2.93de	**2.68D**	1.30ef	1.49bc	1.63a	**1.47A**
Mean	**7.48A**	**7.09B**	**6.73C**	**-**	**2.80C**	**3.04B**	**3.75A**	**-**	**1.24C**	**1.34B**	**1.50A**	**-**

Means within each column followed by the same letter (s) are not significantly different at 5% level.

* Fruits were packed in carton boxes at rate of 190±10 g fruits / liter.

Table 8: Effect of some packaging treatments, cold storage periods and their interactions on acidity, technological index (TI) and TSS/acid Ratio in fruits of Balady lime after shelf life period (2010 and 2011 seasons).

Storage period (days) / Packaging treatment: Fruits were packed in:	Acidity (%)				Technological index (TI)				TSS/Acid ratio			
	30	**60**	**90**	**Mean**	**30**	**60**	**90**	**Mean**	**30**	**60**	**90**	**Mean**
	1st Season											
Plastic nets (Control)	8.90a	7.37a	7.50a	**7.92A**	2.89f	2.97f	3.99cd	**3.28D**	1.15a	1.37a	1.44a	**1.32A**
Perforated 0.08% polyethylene bags	7.93a	6.77a	6.53a	**7.08C**	3.89cd	3.87cd	4.18bcd	**3.98B**	1.18a	1.35a	1.36a	**1.30A**
Perforated 0.008% polyethylene bags	7.93a	6.67a	6.43a	**7.01C**	4.10cd	3.97cd	4.09cd	**4.05B**	1.17a	1.39a	1.40a	**1.32A**
Sealed foam plate by polyethylene stretch	8.63a	7.17a	6.91a	**7.57B**	4.53ab	3.82d	4.57a	**4.31A**	1.16a	1.32a	1.44a	**1.31A**
Sealed carton boxes by polyethylene bags*	7.87a	7.07a	7.37a	**7.43B**	3.41e	3.41e	4.23abc	**3.68C**	1.18a	1.29a	1.24a	**1.23A**
Mean	**8.25A**	**7.01B**	**6.95B**	**-**	**3.77B**	**3.61C**	**4.21A**	**-**	**1.17B**	**1.34A**	**1.37A**	**-**
	2nd Season											
Plastic nets (Control)	8.30ab	7.37d-g	7.57cde	**7.74A**	2.92a	2.89a	3.72a	**3.17D**	1.17gh	1.29de	1.45ab	**1.30A**
Perforated 0.08% polyethylene bags	7.87bcd	7.23e-h	6.40j	**7.17B**	3.32a	3.54a	4.04a	**3.63C**	1.19fgh	1.28de	1.38bc	**1.28A**
Perforated 0.008% polyethylene bags	7.83bcd	6.93ghi	6.60ij	**7.12B**	3.65a	3.81a	4.67a	**4.04B**	1.16gh	1.34cd	1.41abc	**1.30A**
Sealed foam plate by polyethylene stretch	8.63a	7.47def	6.85hij	**7.65A**	4.22a	4.36a	4.95a	**4.51A**	1.13h	1.27def	1.47a	**1.29A**
Sealed carton boxes by polyethylene bags*	8.00bc	7.03f-i	7.38d-g	**7.47A**	3.35a	3.30a	4.37a	**3.67C**	1.13h	1.27def	1.24efg	**1.21B**
Mean	**8.13A**	**7.21B**	**6.96C**	**-**	**3.49B**	**3.58B**	**4.35A**	**-**	**1.16C**	**1.29B**	**1.39A**	**-**

Means within each column followed by the same letter (s) are not significantly different at 5% level.

* Fruits were packed in carton boxes at rate of 190±10 g fruits / liter.