

# **EFFECT OF POSTHARVEST HANDLING ON PRESERVATION MUSHROOMS OF CHAMPIGNON BISPORED**

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*The results of effect postharvest handling of champignon bispored of strains IBK-25 and IBK-15 by carbon dioxide at concentration of 20% were presented. The optimal regime of mushroom handling by CO<sub>2</sub> and its effect on commodity quality and the yield of marketable products were established.*

***Mushrooms, champignon bispored, postharvest handling, quality.***

Carbon dioxide at a concentration of 50% inhibits the flow of all vital processes in crop production and inhibits the development of microorganisms. Champignon bispored apply to products that can withstand high concentrations of CO<sub>2</sub> (up to 15% in controlled environment). However, storage in the control gas environment is a technology that costly. The aim of research was to study the possibility of short-term post-harvest handling mushrooms champignon bispored high concentrations of CO<sub>2</sub> to preserve their quality for storage.

Studied mushrooms champignon bispored strains IBK-25 and IBK -15. CO<sub>2</sub> mushrooms postharvest handling was performed in chambers HF 6YU with volume 6 m<sup>3</sup>. Mushrooms handling by 20% CO<sub>2</sub> during 2 h, 12 h and 22 h. Control was mushrooms without handling by carbon dioxide. Further handling products of mushrooms were stored at a temperature 1 °C during 6 days.

At the process of storage in the mushrooms determine commodity quality and the yield of marketable products. Commodity quality mushrooms evaluated visually (appearance, color, odor, surface condition).

As a result of researches was established that better preserve the organoleptic characteristics and ensure high yield of marketable products mushrooms recommended to use short-term handling by 20% CO<sub>2</sub> during 12 hours at a temperature of 1-5 ° C.

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