## LIST OF FIGURES

<table>
<thead>
<tr>
<th>Figure No.</th>
<th>TITLES</th>
</tr>
</thead>
<tbody>
<tr>
<td>3.1</td>
<td>Modified atmosphere packaging</td>
</tr>
<tr>
<td>4.1</td>
<td>Experimental set up of closed system for both grape varieties.</td>
</tr>
<tr>
<td>4.2</td>
<td>Concentrations of oxygen and carbon dioxide with time at room temperature for black grapes</td>
</tr>
<tr>
<td>4.3</td>
<td>Concentrations of oxygen and carbon dioxide with time at room temperature for white grapes</td>
</tr>
<tr>
<td>4.4</td>
<td>Schematic view of closed system</td>
</tr>
<tr>
<td>4.5</td>
<td>RCO₂ of black Grapes (A,C) and white grapes (B,D) at different temperatures</td>
</tr>
<tr>
<td>4.6</td>
<td>Pareto chart showing the effect of time, temperature (Temp) and their interaction on the respiration rate of grapes at 95% significance level, indicated as a line</td>
</tr>
<tr>
<td>4.7</td>
<td>Gas compositions with time at varying temperature for black grapes</td>
</tr>
<tr>
<td>4.8</td>
<td>Respiration rate of (RCO₂) black grapes with time on CO₂ evaluation varying temperature</td>
</tr>
<tr>
<td>4.9</td>
<td>Respiration rate of (RO₂) black grapes with time on O₂ varying temperature</td>
</tr>
</tbody>
</table>
4.10 Gas compositions with time at varying temperature for white grapes
4.11 Respiration rate of \((\text{RCO}_2)\) white grapes with time on \(\text{CO}_2\) evaluation at varying temperature
4.12 Respiration rate of \((\text{RO}_2)\) white grapes with time on \(\text{O}_2\) evaluation at varying temperature
5.1 LYSSY L80 – 5000 PERMEABILITY TESTER
5.2 PBI Dansensor with gas permeability test
5.3 Oxygen permeability test (ml/m²/24h)
6.1 Plot of the combined effect of concentration of oxygen and carbon dioxide on Brix of black grape
6.2 Plot of the combined effect of concentration of oxygen and carbon dioxide on Acidity of black grape
6.3 Plot of the combined effect of concentration of oxygen and carbon dioxide on pH of black grape
6.4 Plot of the combined effect of concentration of oxygen and carbon dioxide on Anthocyanin of black grape
6.5 Plot of the combined effect of concentration of oxygen and carbon dioxide on Brix of white grape
6.6 Plot of the combined effect of concentration of oxygen and carbon dioxide on Acidity of white grape
6.7 Plot of the combined effect of concentration of oxygen and carbon dioxide on pH of white grape
6.8 Plot of the combined effect of concentration of oxygen and carbon dioxide on Anthocyanin of white grape
6.9 Effect of storage period on weight loss for both varieties
6.10 Effect of storage period on firmness for both varieties
6.11 Effect of storage period on TSS for both varieties
6.12 Effect of storage period on acidity for both varieties
6.13 Effect of storage period on pH for both varieties
6.14 Effect of storage period on stem browning for both varieties
6.15 Effect of storage period on fungal growth for both varieties
6.16 Effect of storage period on Anthocyanin and β carotene for both varieties
7.1 Storage room layout showing the room dimensions, boxes and cooler in isometric view
7.2 Geometric model and mesh of the storage facility
7.3 The velocity distribution inside the storage room
7.4 Contour plot of temperature with time at a plane in the centre of the room.
7.5 Variation of temperature with respect to time at a point in the centre of the storage room
7.6 Variation of velocity with respect to time at a point in the centre of the storage room.