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**APPLICATION OF VAPOR HEAT TREATMENT(VHT)**

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**ABSTRACT**

Vapor Heat Treatment (VHT) is a new method implemented by the Department of Agricultural Malaysia in treating the fruit fly larvae in the local fruits before being exported to other countries. The introduction of this new technology is due to the mandatory requirement that must be done and fulfill by our country before the fruit is exported to Japan and at the same time the quality of our exported fruits is also guaranteed.

The following are the safety and operational procedures used on the VHT machine to our local fruits. Firstly, the fruit will be collected and screened according to the Mango Quality Guide Series' criteria as listed by FAMA before undergo the VHT treatment. Then, the fruits will be put into the VHT's bin with the capacity of 33-37 fruits for each bin and each VHT machine contains 360 VHT's bin. This VHT process will take for at least 2 hours and 15 minutes with the temperature of 45°C and dry heat of 55%.

Once the VHT process is done, the fruit will be removed and weighed using the gradation machine before it is packed into the packaging box. After that, the fruits will be sent to the ripening room at MARDI, Serdang. After the ripening process is complete then only the fruit will be exported to Japan as well as to the local market.

As a result of this VHT process, the number of fruits damaged caused by the fruit fly larvae can be minimized and the total number of export of fruits to Japan as well as to the other foreign countries will be increased from time to time by using this machine.

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