

Title 'Ghiaccio-1' peach qualitative traits on shelf life and cold storage
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Citation ISHS Acta Horticulturae 713: 515-520. 2006.
Keywords peach; 'Ghiaccio'; quality; shelf life; ice peach; Prunus; stony hard

Abstract

'Ghiaccio' peach series is a new type of peach, whose characteristics are: skin and flesh totally white cream, very firm flesh, high sugar content, long shelf life on tree (20-25 days). Studies were carried out for two years on 'Ghiaccio-1' fruit storability. Fruits were stored at 0°C for 10, 27, 43 days or they were directly placed in a store-room at 20°C and analysed every two days. Skin and flesh colour, skin brightness does not sensibly change during the 10 days of shelf life. Fluctuations take place in yellow colour between the eighth and the tenth day. Flesh firmness notably decreases in the first 2 days (2.7 kg) and lightly decreases in the following 8 days, but much less if compared with standard peach varieties (0.5-0.7 kg). Variations of acidity and soluble solids are insignificant even if they lightly increase after 6 days of shelf life, while juiciness tends to increase. No flesh browning or meakness was observed during the 10 days of shelf life. As regards the quality ratings during the cold storage the average values of the parameters are substantially stable up to 27 days of storage. The most notable variations occur after 43 days.