Title Postharvest handling of table grape

Author J.P. Zoffoli

Citation ISHS Acta Horticulturae 785:415-420. 2008.

Keywords table grape; decay; water loss; non-climacteric

Abstract

Maturation of table grape (*Vitis vinifera* L.) extends from a period of almost 40 days from veraison to harvest. During this phase of fruit development occur the most significant physiological change that allows the accumulation of sugar, acid, phenolic compound and the increase of volume (Coombe and Bishop, 1980). The main deterioration factors of table grapes during storage at low temperature are decay and water loss. The non-climacteric (minimum ethylene production during ripening) response of fruit ripening and the low respiration rate determine that softening is not a relevant postharvest problem as in the majority of fruits. In the case of decay, gray mold is considered the universal disease and drying of the stem alters the appearance at the market level. These two aspects require a constant attention in the postharvest handling of table grape. Postharvest handling of table grape includes determination of optimum harvest time, harvest and cooling operations, sulfur dioxide application and water loss control.