

**Title** Influence of edible coating on shelf life and quality of “Picota” sweet cherries  
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#### **Abstract**

Concentrations of 10, 20 and 30 g/l of an edible coating based on derivatives of fatty acids and polysaccharides in alcohol solution were assayed to determine the effect on alteration of respiratory metabolism, control of transpiration and maintenance of post-harvest quality of Picota cherries. Treatment with 10 and 20 g/l coatings reduced the respiratory intensity of the fruits and attenuated the respiratory stress induced by low storage temperatures. After 2 weeks in storage at 0 °C plus 48 h at 20 °C, no off-flavours were detected, nor were there significant treatment-induced levels of ethanol and acetaldehyde. The weight loss of fruits during storage at 0 and 20 °C was inversely proportional to the concentration of the coating used. After storage, the fruits treated with concentrations of 10 and 30 g/l were shinier, more turgid and more attractive than the controls. None of the treatments produced significant changes in the evolution of quality parameters during storage, and they may therefore constitute an alternative technology to modified atmosphere packaging as currently used.