

Title Effect of modified atmosphere packaging on fruits quality of sour cherry
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Abstract

Sour cherries are fruits with a concise shelf life, so postharvest deterioration occurs very quickly if adequate precautions are not taken to prevent it. Reduction in the amounts of colour, acid and firmness loss, incidence of decay and stem browning are potential benefits of MAP. In this study, the harvested fruits of 'Érdi jubileum' and 'Érdi botermo' sour cherries cultivars stored at 0 °C under modified atmospheres packaging (15% O₂ and 10% CO₂ and 75% nitrogen) for 6 weeks. Weight loss, skin colour, pH, total soluble solids (TSS), titratable acidity (TA), TSS/TA ratio, firmness of fruits were monitored. Results showed that as expected, weight loss was significantly reduced under MAP than usual air packaging. Fruits packaged with modified atmosphere packaging films (MAP) maintained higher fruit flesh firmness than control fruits. Control fruits had the highest TSS content. During postharvest period titratable acidity and pH increased slightly. Skin colour was lighter (higher 'L') and less blue (higher 'b') in under modified atmosphere than usual air packing.