Title Response of sour cherry fruits to modified atmosphere packaging after ethephon spraying

Author Zainab Aryapooya and Gholamhossein Davarynejad

Citation Abstracts Book, 6th International Postharvest symposium, 8-12 April 2009, Antalya, Turkey. 256 pages.

Keyword Sour cherry; MAP; ethephon

Abstract

Nowadays, commercial fruit producers confront to abundant problem in order to protect quality of fruits. Different concentration of ethephon are used commercially to facilitate harvesting or hand picking of fruits, which are effective on fruit quality and storage properties. The research was conducted to increase shelf life of "Erdi jubileum" and "Erdi botermo" sour cherry cultivars during harvest and processing time. These cultivars were sprayed 7 days before commercial harvest by two types of ethephon hormone. Fruits were packed in mixed O_2 ,CO_2 and N, 15, 10 and 75 percent respectively in modified atmosphere packaging. The results showed that modified atmosphere packaging and held fruits in temperature 0°c caused to increase storage time, specially for fruits that were sprayed with ethephon in order to facilitate their harvest and protected in cold storage. After 42 days, fruit quality were suitable and colour, taste and vapor of fruit were appropriate. Even tow days after opening the package, the fungous and bacterial infection has not seen.