Title Response of sour cherry cultivar 'Érdi jubileum' fruits to modified atmosphere packaging after ethephon spraying

Author Zainab Aryapooya, Gholamhossein Davarynejad and Naser Sedaghat

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

Keyword Sour cherry; MAP; ethephon

Abstract

In this research, ethephon, was applied to reduce fruit removal force, and increase percentage of harvested fruit. The objective of this study was investigate the effect of preharvest ethephon application on fruit quality of sour cherry during storage period at modified atmosphere packaging (MAP) and 0°C temperature. Modified atmosphere packaging was used with 10, 15 and 75 percent for O_2, CO_2 and N_2 respectively. This composition of gas with holding at 0°C caused increscent the postharvest shelf life of fruit. Fruit samples were evaluated at harvest date and after 6 weeks holding in storage. Weight loss, skin colour, pH, total soluble solids (TSS), titrateable acidity (TA), TSSrr A ratio, firmness of fruits were monitored. Ethephon concentration influenced on increasing total soluble solid, TSSrr A ratio and L* value and decreasing titrateable acidity at harvest date, Fruit colour became dark after 6 weeks holding in storage.