

Title Ready-to-eat sweet cherries: Study on different packaging systems
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Abstract

In this study the influence of different packaging systems on quality loss of ready-to-use cherries was assessed. In particular, the fruits were packaged in oriented polypropylene-based bag and in a bio-based polymeric matrix under ordinary and modified atmosphere conditions (MAP). Cherries quality during storage was determined by monitoring headspace gas concentration, weight loss, titrable acidity, total soluble solids, maturity index, anthocyanins level, pH, viable cell load of various microbial groups and sensory quality. Results suggest that under ordinary atmosphere conditions, OPP shows the best performances. Otherwise, under MAP, both investigated films exert similar effects on the portioned fruit.