Effect of modified atmosphere packaging on fresh sour cherry fruit quality

G.H. Davarynejad, Z. Aryanpooya, SZ. Persely

Acta Horticulturae 1020: 143-147. (2014)

Abstract

Storage of fruits in modified atmosphere packaging (MAP) has been shown to be effective in extending the storage life. When handling and packing fresh sour cherry fruit, great care must be taken to assure adequate sanitation. Fruit have a short shelf life, as postharvest deterioration occurs very quickly if adequate precautions are not taken to prevent it. Reduction in the amount of colour, acid and firmness, incidence of decay and stem browning are potential benefits of MAP. In this study, the harvested fruit of 'Érdi jubileum' and 'Érdi b**ő**term**ő**' sour cherries were stored at 0°C in MAP (15% O_2, 10% CO_2 and 75% N_2) for 6 weeks. Weight loss was reduced significantly under MAP compared with ambient air packaging. Fruits packaged with MAP films maintained higher flesh firmness than did the control. Control fruits had the highest TSS content. During the postharvest period, both titratable acidity and pH increased slightly. Skin colour was lighter (higher "L") and less blue (higher "b") under modified atmosphere than usual air packing.