

Researches concerning the preservation fruits shelf-life of some Romanian apricot and peach varieties, during the storage

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Acta Horticulturae 981: 679-684. 2013.

Abstract

The paper presents the results of researches on the quality of fruits, evolution of some biochemical components and the losses that the fruits suffer during the storage period under three storage methods: traditional storage, refrigeration and controlled atmosphere storage. To keep the perishable fresh fruits in optimum conditions, for each cultivar has to be known the genetic characteristics and the cultivar behaviour to each storage method. There were gathered data concerning some quality and biochemical parameters for two Romanian apricot cultivars: 'Carmela' and 'Dacia', and two Romanian peach cultivars: 'Amalia' and 'Superba de Toamnă'. The quality parameters measured was the general ones, respectively: mass loss, general aspect appreciation and taste appreciation. The determined biochemical aspects were the following: total solids, total sugar, total acidity and ascorbic acid. The duration of shelf-life in three different storage conditions was measured in days for each variety selected for the survey. The obtained results, can indicates the conclusion that the refrigeration storage with controlled atmosphere (CA) was better in comparison with the refrigeration storage with normal atmosphere (R), and traditional storage (T), that being confirmed by the evolution of quality parameters and biochemical composition of apricots and peaches during the storage. The cultivar behavior during the storage showed that the lowest quality losses were registered at 'Dacia' apricot fruits and 'Superba de Toamnă' peach fruits.