

### Abstract:

The beneficial effects of proper postharvest temperature management of sweet cherries include reduced decay, improved firmness and skin color, greener stems, and reduced pitting. Improper handling temperature rapidly reduces shelf life. Modified atmosphere packaging has lengthened the postharvest life of cherry fruit by reducing the rate of growth of decay organisms, retarding softening and retaining stem color. Modified atmosphere films can provide beneficial effects whether they are heat sealed or sealed by turning the bag and closing with tape. Cherries held at 0°C do not benefit from modified atmosphere as much as fruit held at slightly warmer temperatures (0 vs. 7 °C). Cherries held at 0 °C are superior to those held at 7 °C after 14 days. Thus, modified atmosphere is not a substitute for cold temperature in extending postharvest life.