

### Abstract:

The atmosphere surrounding minimally processed vegetables is extremely important to extend their shelf life, and one of the most influential factors on its composition is the permeability of the film used in the packaging. This study determined the impact of the preservation technologies on sensory quality (color, and sensory acceptability). The atmospheres obtained, together with the different permeability to water vapor of the films under study, determined the evolution of the visual quality of the artichoke.