Abstract:

'Amarillo' melon fresh cut on trapeze shape sections were stored under passive and active (12% CO_2 and 18% O_2 or 0,5% CO_2 and 5% O_2) modified atmosphere packaging (MAP) at 0ºC up to 14 days. In Passive MAP washing with $CaCl_2$ (1%) for 1 min. was used (Passive-Ca). Antimist microperforated polypropylene of 35 μm (PP) film was heat-sealed in 600 mL PP trays. As control a macroperforated film was used. Fresh cut melon was evaluated at harvest and after 14 days of storage at 0ºC. Soluble solids content, pH, titratable acidity, firmness, colour, sensorial evaluations and microbial counts were monitored. At the end of storage 2-4% CO_2 and 18% O_2 levels in both Passive and Active MAP were found. Passive-Ca and both Active MAP kept good melon firmness until day 14. $CaCl_2$ was efficacy for keeping firmness although induced a slightly salty taste. All treatments were effective for keeping visual appearance up to 14 days, without differences among treatments. At any time off-aroma were detected. In all treatments moulds and yeasts counts were lower than 2 log CFU/g. Mesophilic and psychrotrophic bacterias counts appeared only on control and Active low O_2 MAP at 2.6 log CFU/g.