

Title Changes in the texture of papaya fruits subjected to post-harvest calcium application and wrapping in PVC.

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#### **Abstract**

Papaya (*Carica papaya*) cv. Improved Sunrise Solo Line 72/12 fruits were treated with CaCl<sub>2</sub> and/or wrapped in PVC film prior to storage for 35 days at 10 plus or minus 2 deg C and 85% RH. Fruits treated with CaCl<sub>2</sub> had a better texture than non-treated fruits throughout the storage period, while fruits wrapped in PVC were firmer than control fruits only after 20 days of storage. Calcium + PVC film reduced the metabolic rate of fruits, decreasing the activity of pectin methylesterase [pectinesterase] and polygalacturonase, which are involved with in solubilization of pectins.