

Title Influence of three different PVC packages in the postharvest life of loquat.
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Abstract

Loquat fruits were packed in 15, 20 or 30 micro m PVC film and stored at 3 plus or minus 2 deg C and 85 plus or minus 3% relative humidity. Titratable acidity decreased with storage regardless of the density of the PVC film used. Packing at 20 and 30 micro m PVC film resulted in the lowest fresh fruit weight losses and highest sugar and sucrose content. Storage at 30 micro m PVC film resulted in lower soluble pectin content. Sugar hydrolysis was recorded in fruits packed in 20 or 30 micro m PVC film. Based on the results, packing of fruits in 20 micro m PVC film is the most economical for loquat fruit storage extending up to 50 days.