

Title Storage characteristics of new sweet cherry cultivars.  
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### **Abstract**

Several sweet cherry (*Prunus avium* L.) cultivars were stored in air or modified-atmosphere packages (MAP) at 1 deg C for 2 or 4 weeks, respectively. The new cultivars included 'Santina', 'Sumpaca Celeste', 'Sumnue Cristalina', 'Sumste Samba', 'Sandra Rose', 'Sumleta Sonata', and 'Skeena', and the standards were 'Lapins', 'Sweetheart', and 'Bing'. Fruit were rated for defects (stem browning, stem shrivel and fruit surface pitting), and fruit quality at harvest and after storage. Weight loss during storage was influenced by year, storage treatment, and cultivar. Stem shrivel, stem browning, and fruit surface pitting varied among cultivars and years. Generally, fruit stored in MAP had higher fruit firmness than at harvest or when stored in air. The respiration rate of fruit was lower in later than in earlier maturing cultivars, but respiration rate at harvest was not related to any of the quality measurements taken after storage.