Title	Improving postharvest quality and storage life of green olives using CO_2
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Citation	Abstracts, 10 th International Controlled & Modified Atmosphere Research Conference, 4-7
	April 2009, Antalya, Turkey. 80 pages.
Keyword	Green olive; chilling injury; chlorophyll

Abstract

Green olives (*Olea europeae* L.) cvs. Manzanilo, Sevillano, Mission and Shengeh were harvested at the early stage of ripeness, put into netted bags and placed randomly in 70 sealed polyethylene chambers at 7°C. Different CO₂ concentrations were applied and the degree of CO₂ of the containers was zero (control 1.6, 3.2 and 6.4 kilo-Pascals (kPa) in combinations with 2 kPa O₂. Fruit quality was evaluated as fruit firmness, color change and the degree of chlorophyll reflection (Chlorophyll Florescence). During the six-week olive storage, decay, physiological disorder, chilling injury and weight loss were not observed. Impact of different concentrations of CO₂ on physiological characteristics of the green fruit demonstrated that the increase of CO₂ up to 6.4 kPa results in retention of fruit firmness, Chroma value, a* value an suppressed respiration rate in all cultivars. Cultivar Mission demonstrated the most hard fruit firmness and cultivar Shengeh showed the highest color change from green to red during storage in various CO₂ levels. Chroma value decreased remarkably at the end of the experiment only in cv. Shengeh. Increase of CO₂ density displayed a meaningful impact on the degree of color maintenance among the cultivars. Mission, Manzanilo and Sevilano cultivars demonstrated suitable reactions in maintenance of physical and chemical features and storage longevity to CO₂ concentrations, respectively. Overall, the cv. Shengeh with lower storage longevity (color change from green to purple) is not suggested for long-term storage before processing.