Abstract:

The interest of the consumer in finding plant foods containing polyunsaturated fatty acids can be achieved, in the case of the avocado fruit, improving its quality by means of ethylene absorbers to control chilling injury (c.i.) when it is stored at subcritical temperature. Thiswork will contribute to the study of the effects of ethylene on the lipid metabolism of this chilling sensitive subtropical species. "Hass" avocados (Persea americana, Mill.) were stored at 4°C in neoprene cabinets with forced air through filter tubes of permanganate and sepioliote. Oleic, linoleic, palmitic, linolenic, palmitoleic and stearic acids content were determined. In storage, as well as postripening at 20°C for 9, 4, 3 or 2 days respectively after 0, 13, 33 or 40 days at 4°C, linoleic and linolenic are slightly lower and oleic higher in treated fruits, with an unsaturation increase of lipids at the end of 61 days . Changes in respiration, ethylene, firmness and electrical conductivity define the fruit ripening and the induction of c.i. in spite of the steady fatty acids distribution.