

Abstract:

Although much work has been done on showing the general effects of MA conditions, quantification of the effects on changes in quality attributes is still limited. This work demonstrates how gas exchange models can be used to interpret the rate of quality change processes in function of the MA conditions applied. Rates of firmness loss in 'Braeburn' apples and colour change in 'Hass' avocado are studied and successfully linked to the MA conditions via the rates of gas exchange: respiration and fermentation.