

Title Tolerance of 'Fuji' apples to hot water immersion.
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Abstract

Apple (*Malus domestica* [*M. pumila*]) cv. Fuji fruits were immersed in hot water for 5, 10, 15 or 20 min at 47, 49 or 52 deg C and stored for 6 months under controlled atmosphere (CA) conditions and kept for 5 more days at room temperature. At the end of the storage period, fruits were evaluated for flesh firmness, total soluble solids (TSS), titratable acidity, weight loss and epidermal damage. Heat treatments decreased the losses in flesh firmness and weight, increased TSS content and reduced titratable acidity. Surface browning was detected in fruits subjected to hot water treatment at 52 deg C for 10, 15 or 20 min. Immersion in hot water at 52 deg C for 5 min was identified as the best treatment for apple cv. Fuji fruits.