

**Title** The effect of modified atmosphere packaging on the quality of Honeoye and Korona strawberries

**Author** Tim Nielsen and Anders Leufvén

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#### **Abstract**

Strawberries (cultivars Honeoye and Korona) were stored in perforated polypropylene bags at 5 °C for 10 days. Unpackaged strawberries were used as a reference. Several quality parameters were monitored during the storage period. The packaged strawberries retained their weight throughout the experiment as opposed to the unpackaged samples which lost 1.5% of their weight per day because of dehydration. The aroma profile of Honeoye strawberries was not affected by storage in modified atmospheres. In Korona fruits, on the other hand, there was a considerable increase in ethyl acetate levels, indicating unwanted metabolism caused by the altered gas composition. The production of potential off-odours was, however, not possible to distinguish in the sensory analyses of the strawberries. The results indicated that storage in a modified atmosphere (11–14% O<sub>2</sub> and 9–12% CO<sub>2</sub>) can be used to maintain the quality of Honeoye and Korona strawberries for a longer time, than if kept in air in open containers.