

Title Sensorial post-harvest quality evolution in apricot (*Prunus armeniaca* L.) cultivars 'Palsteyn' and 'Grandir'

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Abstract

The sensorial quality and the maturity indexes evolution were evaluated on 'Palsteyn' and 'Grandir' apricot fruits post-harvest. Apricots were harvested according to ground colour and were maintained in cold storage at 0°C and 95% RH for 0, 18, 25 and 32 days. Evaluations were carried out after removal of the fruit from cold storage plus a 1-3 day period at 20°C, to reach uniform flesh firmness for consumption (0.9-1.3 kg-f). The sensorial analysis parameters assessed were shape, colour, aroma, sweetness, acidity, juiciness, texture, flavour, appreciation, attractiveness and harmony. The technical parameters evaluated were ground and flesh colour, flesh firmness, titratable acidity and soluble solids content (SSC). Titratable acidity was the parameter that showed the main changes, decreasing during post-harvest, however the intensity of acidity was not perceived as a significant decrease by the trained panel. It was possible to maintain both cultivars for 32 days without them showing differences in their sensorial quality attributes and maturity indexes, indicating that the appreciation level could be maintained in long-term, post-harvest conservation.