

**Title** Effect of packaging material and cold storage period on quality of loquat cv. 'Golden Nugget'  
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#### **Abstract**

Fruit of loquat (*Eriobotrya japonica* Lindl.) cv. 'Golden Nugget' at an orange-yellow color with caliber size 55 were obtained from an export packing-line and then packaged in corrugated cardboard boxes using the following forms: molded trays with 48 loquats wrapped in paper, a perforated polyethylene bag (850 x 450 mm, side pleats of 14 cm and 6 mm perforations every 10 cm), or a micro-perforated polyethylene bag (850 x 550 mm, side pleats of 15 cm and 360 of 1 mm perforations every 100 cm<sup>2</sup>) and eight expanded polystyrene trays with 6 loquat fruit per tray, wrapped in PVC film. All fruits were stored at 6°C and 86% relative humidity for 10, 20 and 30 days. Measurements included contents of soluble solids and titrable acidity, pH value and a ratio of soluble solids to titrable acidity. In addition, sensory evaluation panels were conducted to determine the evolution of the taste, sweetness, acidity, fruit color, external appearance and fruit texture. With the exception of weight loss, the use of plastic packaging was statistically different from the unpackaging (control). The results showed no effect of the packaging on the duration of loquats in cold storage.