Title	Fruit storage life of new selections of Actinidia arguta grown organically
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## Abstract

Three new selections of *Actinidia arguta* (Sieb. et Zucc.) Planch. ex Miq.:  $R_8P_1$ ,  $R_9P_1$  and  $R_{10}P_{25}$ , were cultivated organically. Planting distances were 4.0 m x 2.5 m and plants were trained on T-bars. Fruit were harvested when soluble sugar content reached 7–9% and fruit firmness varied between 5.5–6.5 kg/cm<sup>2</sup>. Fruit storage life was evaluated under three sets of conditions: room conditions (T = 20°C; RH = 65%), normal cool storage (T = 2°C; RH = 55%) and cool storage under semi-permeable low density polyethylene film (T = 2°C; RH = 90%). Fruit physical and biochemical parameters were analyzed before and after storage. The end of the storage life was taken as being when fruit were eating-ripe. Storage life varied between 9 days under room conditions and 45 days under modified atmosphere conditions achieved using the semi-permeable film, that reduced fruit metabolism, by modifying the  $O_2/CO_2$  ratio and reduced water loss. The selection  $R_9P_1$  had the longest storage life. No storage diseases were observed during the storage period.