

Title A review of postharvest storage technology of breadfruit
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Citation ISHS Acta Horticulturae 757:183-192. 2007.
Keywords *Artocarpus altilis*; refrigerated storage; controlled atmosphere; modified atmosphere; waxing; pre-treatments; minimal processing

Abstract

Breadfruit (*Artocarpus altilis*) is a climacteric fruit. Its high perishability results in several losses during local marketing and restricts its export potential. This paper discusses qualitative issues of maturity at harvest, harvesting methods, physical, chemical and sensory changes associated with respiration and transpiration, various pre-treatments as well as severe browning reaction which occurs to fruits in refrigerated storage. Results are presented on the storage quality of the breadfruit at 8-16°C in air, water, through waxing and packaging. The extended shelf life of breadfruit in modified atmosphere storage (MA) and controlled atmosphere storage (CA) of 5% O₂ and 5% CO₂ at 16°C is described. Minimal processing of breadfruit, particularly through freezing, as an alternative to fresh fruit storage is also discussed.