

**Title** Postharvest changes in 'Itapirema 31' sapodilla fruits during cold storage  
**Authors** I.E. Lederman, J.M. da Silva, J.E.F. Bezerra, R.J.M. de Moura  
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#### **Abstract**

Like several others climacteric fruits of tropical origin, the majority of sapodilla cultivars is troublesome in respect to its postharvest keeping capacity under storage due to its short shelf life after fruit ripening. In this work, changes that occur with sapodilla are described, after fruits have been stored for periods up to 24 d at 10°C as well as when transferred to ambient conditions (22°C) just after 0, 10, 20 and 24 d at cold storage. Evaluations were performed by measuring physiological weight loss, fruit firmness, total soluble solids and pH. All fruit characteristics, but weight loss, remained unchangeable during cold storage. However, when fruits were transferred to higher temperature (22°C) just after each storage periods (0, 10, 20 and 24 d), it was noticed a significant reduction in fruit firmness and fruits attained ripening evenly.