

Title Effects of postharvest treatments on physiological disorders and fungal rots of '0900 Ziraat' sweet cherry

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Citation ISHS Acta Horticulturae 795:815-818 . 2008.

Keywords *Prunus avium*; storage; shelf life

Abstract

The aim of the study was to extend the storage period and maintain the fruit quality of '0900 Ziraat' sweet cherry (*Prunus avium* L.), which is extensively grown in Amasya province of Turkey, by precooling (no precooling, precooling with air and precooling with water) and by packaging with different materials (paper, cardboard or plastic). Cherry fruit were stored at 0 to 1°C and 90 to 95% RH after packing. Physiological disorders and fungal rots increased during storage, especially after the third week. Fungal rot and physiological disorder rates were 4% in the first week, 15% in the third and 28% in the fourth week of storage. The fungal rots of the fruits packed in plastic material were more extensive than in the other packages. Surface pitting was the predominant physiological disorder, whereas *Alternaria* spp. and *Cladosporium* spp. were the most prevalent fungal rot pathogens. Precooling applications reduced physiological disorders and fungal rots, particularly in the plastic packaging.