

Title Effects of various precooling applications on postharvest quality of '0900 Ziraat' sweet cherries

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Citation ISHS Acta Horticulturae 795:811-814. 2008.

Keywords *Prunus avium*; storage; precooling

Abstract

Fruits of '0900 Ziraat' sweet cherry were stored, after precooling (no precooling, precooling with air, precooling with water) in different package materials. Packaged cherry fruit were stored in 0 to 1°C and 90 to 95% RH. Precooling with water cooled 13 times faster compared with precooling with air. Total soluble solids (TSS) and titratable (TA) acidity were reduced during cold storage, and precooling reduced physiological disorders and fungal rots. Precooling applications reduced crop and quality losses. '0900 Ziraat' showed good storage performance for 3 or 4 weeks. Although flavour and quality of fruit started to decrease by the 3rd week, they were of acceptable quality for sale in the 4th week. The skin color and stem darkened by the end of storage period.