

Title Changes in quality parameters of truss tomatoes during storage

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Abstract

Truss tomatoes (*Lycopersicon esculentum* Mill. cv Messina, Ever, Compri and 72-110RZ.) were stored to investigate effect of storage temperature, cultivars, and packing materials on quality changes and self life. Titratable acidity, firmness, soluble solids content, fructose and glucose decreased more rapidly at room temperature than at 10°C they decreased more as time in storage increased, and they decreased more with early rather than with late late fruit on a truss. Malic and citric acid contents of three cultivars ('72-110', 'Ever', 'Compri') were comparatively higher at 10°C storage than at room temperature but not with 'Messina'. At room temperature, the fruit stalk appeared severely indehydrated after 10 days storage, and fungal rots appeared in 14 days at room temperature. Shelf life of Messina, 'Ever', and 'Compri' was about 18 days at 10°C, but only about 10 days for all 4 cultivars stored at room temperature. Fruit color and gloss, titratable acidity, firmness and soluble solids content were affected by packing materials, but the effects were relatively minor. Rate of weight lose in packed PET (PolyEthylene Terephthalate) containers was higher than that in Wrap (plastic kitchen wrap : linear low density polyethylene). Major causes of quality loss during storage were dehydration of the fruit stalk and development of fungal rots.