

Title Keeping quality of cherry tomatoes designated for export
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Citation ISHS Acta Horticulturae 398:257-264
Keywords Cherry tomatoes; *Lycopersicon esculentum*; Storage; Keeping quality

Abstract

Studies were conducted to investigate possibilities of exporting cherry tomatoes (single fruits and in bunches) by air and by sea. Various quality parameters of fruits which were grown in plastic greenhouses, were determined. Ways to reduce fruit abscission from bunches during transport were studied. In both air- and sea-transported fruit, the appearance of fruit which was harvested and packed without stems was superior to that of fruit with stems. In both experimental shipments and simulation experiments, cherry tomato fruit had acceptable market quality after 21 days of storage and transport at 12° and 17°C; a period of 28 days was too long and resulted in off-flavors and more decay in both temperatures. Cherry tomatoes can stand both air and sea export conditions but the influence of agromanagement regimes and postharvest handling procedures on keeping quality should be studied further.