

Title Improvement of highbush blueberry storage with modified atmosphere management
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Abstract

The seasonal market of highbush blueberry, high perishability and a limited shelf life of berries for consumption are limit the marketing and consumption of this fruit that while working on a multifunctional role in the panorama fruit (the crop value areas more marginal, allows limited interventions phytoiatric, is rich in pharmacologically active principles) is still today a niche product and elite. The enhancement of *Vaccinium corymbosum* is one of the keys to success in optimizing techniques in post-harvest preservation. The modified atmosphere (MA) added to low temperatures influence fruit metabolism and reduce ethylene production and weight losses. In MA storage, the gas composition is modified, introducing a variable CO₂% inside the packaging. It does not remain constant: it changes dynamically depending on several factors, mainly on product respiration rate. Goal was the preservation of long-term (more than 50 days) in cell storage units for each pallet of highbush blueberry managed through the use of modified atmosphere (MA) Tectrol system and its evolution automated maintaining the quality in terms of appearance, texture, taste and nutritional value. Monitoring the quality of fruits during and after the storage was done through traditional analysis.