

**Title** Variation of weight loss, phenolic compounds, vitamin C of different bell pepper (*Capsicum annuum* L.) cultivars fruit during storage

**Author** Mohamad Sherafati, Mahmood Ghasemnezhad and Ghlamali Payvast

**Citation** Abstracts Book, 6<sup>th</sup> International Postharvest symposium, 8-12 April 2009, Antalya, Turkey. 256 pages.

**Keyword** Vitamin C; bell papper; storage

#### **Abstract**

The weight loss and some internal attributes of five colored bell pepper (*Capsicum annuum* L.) fruits were investigated during storage at 10°C for 12 days. The important factors that negatively influence pepper fruit quality during shipment and storage and subsequent marketing are water loss. The present study showed that fruits weight loss increased during storage time. In addition, degree of water loss in pepper fruits is subjected to effects of genotype. Fruits of some cultivars illustrated a significant resistance to water loss. There was also a variation in fruit quality characteristic such as phenolic compounds, vitamin C, sugar and acid contents among different bell pepper cultivars at harvest and during storage periods. In some cultivars, phenolic compounds and vitamin C increased slightly at end of storage but in others, it was unchanged. Overall, the results demonstrated that changes of fruits weight loss, and phenolic compounds and vitamin C during storage is dependent on fruit genotypes.