Title Effect of storage temperature and hot water treatment on postharvest quality of Tunisian 'Gialla' cactus pear fruit

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Abstract

We have tested the effect of hot water treatment at 53°C for 1 min followed by storage at 5°C and 9°C for 30 days plus 4 additional days at 20°C to simulate a marketing period (SMP) on the quality of cactus pear fruit (*Opuntia ficus-indica* Mill (L.) cv. Gialla). Hot water treatment was found not to significantly affect total soluble solids, acid concentrations and maturity index. The treatment effectively controlled decay in fruit stored at 5°C for 30 days followed by 1 week at 20°C. CIELAB parameter (L, a, b) and Hue Angle and Chroma values increased with storage temperature. Fruits kept at 5°C following hot water treatment had higher pulp and fruit firmness values.