

Title Flesh browning of persimmon caused by mechanical damage in packing line

Author Cristina Besada, Lucía Arnal, Alejandra Salvador and Jose M. Martínez-Jávega

Citation Abstracts Book, 6th International Postharvest symposium, 8-12 April 2009, Antalya, Turkey.
256 pages.

Keyword Persimmon; browning; mechanical damage

Abstract

The production of 'Rojo Brillante' persimmon, an astringent cultivar, has increased significantly during the last few years. Nowadays, the application of high carbon dioxide is the method used to remove astringent, it allows commercialize fruit with crisp texture. Browning of flesh fruit during shelf-life is one of the major causes of losses to the industry. The influence of postharvest management in the appearance of the browning disorder has not still study. In the present work the effect of the deastringency treatment conditions, as well as the influence of the packing line process have been studied. According to the preliminary results obtained in this work, the most important factor involved in the incidence of browning is the mechanical damage suffered by the fruit in the packing line. Fruit susceptibility to browning was related to the degree of astringency of the fruit and thus to the level of tannins.