

Title Cold storage of braeburn apple variety in normal (air) and controlled atmosphere conditions
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Citation Abstracts Book, 6th International Postharvest symposium, 8-12 April 2009, Antalya, Turkey.
256 pages.
Keyword Apple; CA; Braeburn apple

Abstract

The quality changes of Braeburn apple variety were determined during the normal (air) and controlled atmosphere cold storage period. Harvested apples were stored at 0°C temperature and 90 ± 5 % relative humidity conditions during 6 months in normal (air) and 10 months in controlled atmosphere (1 % O₂ and 1 % CO₂, 2% O₂ and 2% CO₂, 1% O₂ and 3% CO₂, 3% O₂ and 5% CO₂). Weight loss, fruit flesh firmness, skin colour, soluble solid contents, titratable acidity and sensorial quality changes were determined at monthly intervals for normal (air) and at two months intervals for controlled atmosphere conditions. Controlled atmosphere gave better results than normal (air) interms of weight loss and fruit flesh firmness. The titratable acidity of apples stored in controlled atmosphere was higher than those stored in normal (air) atmosphere. The results showed that Braeburn apple variety, stored in controlled atmosphere conditions, could be provide the demands of high quality product of European markets.