

Title Pulp color changes during storage of cactus pear fruit coated with yam starch
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Abstract

In Brazilian Northeast, cactus pear (*Opuntia ficus-indica* Mill.) is mostly used for animal feeding. However, due to its health benefits, cactus pear fruit started to be used for human consumption. The color is one of the main attributes of this fruit, which can determine the degree of acceptability by the consumer, besides serving as an indicative of the harvest point of some fruits. The objective of this work was to evaluate the pulp color evolution of cactus pear fruits, harvested in four maturity stages, coated with yam starch, and stored under refrigeration. Fruits were harvested from a family farm located at Boa Vista - PB municipality, Paraíba State, Brazilian Northeast, in the maturity stages green (G), Green yellowish (GY), yellow orangish (YO), and Orange Yellowish (OY). In the laboratory, fruits were coated with yam starch film at 2%, and control (without coating), and stored at 12°C during 15 days. Color was accessed each 3 days storage by a Minolta colorimeter through the parameter L*, C*, and H*. The lightness (L*) declined during storage, however, fruits coated with yam starch presented lower rate of decline. Fruits coated with yam starch presented more regular C*, however it declined until the end of the storage period. Fruits coated with yam starch presented more regular pulp color, higher lightness, and steady C* during storage compared with the control, mainly for the maturity stages green (G) and green yellow (GY).