

Title Influence of ripening stage and astringency removal on quality of cold stored 'Rama forte' persimmon

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Abstract

'Rama Forte' persimmon fruits were harvested at three ripening stages (yellow, orange and red) and exposed to 70 kPa CO₂ atmosphere during 12 and 18h at 22°C and 95% RH to promote the polymerization of soluble tannins and remove the astringency. After the application of treatments, fruits were submitted to cold storage during 45 days at 1°C and 90% RH (plus 7 days at 22°C). After 15 days of cold storage (plus 2 days at 22°C) fruits were completely non-astringent. After 45 days fruits were able to consume at the open chamber, regardless of the ripening stage and CO₂ exposure time. Orange fruits exposed to CO₂ during 12h showed the higher weight loss at four and seven days at 22°C, regardless of storage period. Exposure time to CO₂ affected fruit firmness, and skin and pulp color. The exposure of fruit at yellow stage during 12 and 18h to CO₂ kept higher firmness up to four days of shelf life, in spite of storage period.