

Title Quality of 'Fuyu' persimmon during modified atmosphere storage
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Abstract

Postharvest softening in persimmon is considered to be controlled predominantly by ethylene which is present at very low levels during storage. This work evaluates different polyethylene bags with initial CO₂ treatment and with ethylene scrubbing on extending the storage life of 'Fuyu' persimmon kept under refrigeration. Fruit were harvested at a 'mature green' stage and enclosed in 40- μ thick low density polyethylene bags (LPB), 40- μ bags plus initial treatment with 10 kPa CO₂ and 45- μ bags plus initial treatment with 10 kPa CO₂. All bags included two ethylene scrubbing sachets. As a control, fruit were cold stored in regular air. Fruit were evaluated after 105 days cold storage at -0.5°C plus three days in air at 20°C. Persimmons in the 45- μ LPB with initial treatment of 10 kPa CO₂ showed the highest flesh firmness, better flesh consistency and lower decay. Persimmons stored in modified atmosphere, independent of bag thickness and initial CO₂ treatment, showed lower skin browning than the control. Ethylene scrubbing inside the bags, helped to reduce skin browning and maintained flesh firmness.