

Title The effect of controlled atmospheres on respiration and rate of quality change in 'Unique' feijoa fruit

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Abstract

Gas exchange rates and quality changes of feijoa fruit (*Acca sellowiana*, cv. Unique) stored at 5 °C under 16 different controlled atmosphere (CA) conditions were monitored to identify the commercial potential of CA to extend the storage life. A combination of low O₂ and low CO₂ provided the largest benefit in reducing weight loss (from 1.7 to 1.2%), reducing the change in hue values (from 4° to 2°) and reducing the incidence of blemished fruit (from 30 to 20%) as compared to regular air storage.