

**Title** Modified atmosphere packaging of yellow and purple plum cultivars. 1. Effect on organoleptic quality

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#### **Abstract**

The effect of modified atmosphere packaging (MAP) on maintaining plum quality was assayed on 4 plum cultivars (2 with yellow and 2 with purple skins) thermo-sealed in baskets with 2 distinct films (M and H) which differed in permeability. Fruit stored with macroperforated film served as a control and lost their quality attributes very rapidly, manifested by accelerated colour changes, softening, decrease in acidity and increase in total soluble solids. The use of MAP retarded these changes, the efficacy being higher in the fruit packed with film M compared with film H as a result of the delay in postharvest ripening, which could be attributed to the effect of MAP on reducing ethylene production rates. With the use of these packages, the storage time with fruit having high quality attributes could be increased 3–4 weeks more as compared with control plums.