

Title Nutritional and organoleptic characterization of pears produced by conventional and organic production systems in Lleida (Spain)

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Abstract

'Conference' and 'Flor de Invirno' ('Winter Flower') pears were grown according to the organic (OP) and conventional production (CP) systems, under similar soil and climate conditions in Lleida (Spain). Instrumental parameters (ethylene production, weight, diameter, color, firmness, titratable acidity (TA), soluble solids (SSC) and ascorbic acid (AA) content) were measured in addition to the level of physiological disorders and sensory measurements, at harvest ('Conference' in 2011 and 'Flor de Inviemo' in 2010), in two periods of normal cold storage at $0 \pm 0.5^{\circ}\text{C}$ according to the cultivar, after removal from cold storage and after 4 or 7 days at 20°C . The macro and micronutrients contents were also determined at harvest. No significant differences in the ethylene production were found for both pear cultivars at harvest. The result in mineral content show that higher values are not strongly associated with the production system. The sensory measurements showed that 'Conference' was much more accepted by consumers than 'Flor de Inviemo' pears regardless of the storage period and the production system. The acceptability was positively associated with a higher soluble solids content. Instrumental parameters, physiological disorders and the possible relationships of these with other parameters are discussed.