

Title Effects of some treatments on the fruit quality of fresh-cut 'Pink Lady' apples
Author Derya Bayindir, Tuba Dilmac;unal, Mehmet Ali Koyuncu, Cemile Ebru Onursal
Citation Abstracts of 7th International Postharvest Symposium 2012 (IPS2012). 25-29 June, 2012.
Putra World Trade Centre (PWTC), Kuala Lumpur, Malaysia. 238 pages.
Keywords apple; fresh cut

Abstract

This research was carried out to determine the effects of pome fresh and natural seal treatments on the fruit quality of fresh-cut Pink Lady apple during cold storage. Fruits were harvested at the optimum harvest time and stored 0°C temperature and 90 ± 5 % relative humidity 4 months in normal (air) and then sliced. Sliced fruits were divided into three groups for pome fresh, natural seal and control group treatments. Fresh-cut apples were packaged and all treatments were stored at 5°C temperature and 90 ± 5% relative humidity conditions during 14 days. Fruit flesh colour, weight loss, fruit flesh firmness, respiration rate, ethylene production, titratable acidity, soluble solid contents and sensory analyses (external appearance and taste-aroma) were determined at the beginning, 7th and 14th days of storage period. Natural seal and pome-fresh treatments limited the respiration rate and ethylene production. Generally fresh-cut fruits treated with natural seal gave the best results in terms of some quality parameter during storage.