**Title** Evaluation of quality changes during shelf-life in minimally processed kiwifruit

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**Abstract**

The importance of fresh-cut fruit and vegetables has increased in recent years. Consumers search for ready-to-eat products that keep their nutritional value and quality through shelf-life. The aim of the present research was to evaluate the quality of fresh-cut 'Hayward' kiwifruit subjected to dip treatments, for 2 min, in 2% citric acid, ascorbic acid or calcium lactate. After treatment, fruit were stored at 4°C for 9 days and during this time were evaluated for firmness, color (CIE Lab), soluble solids content (°Brix), antioxidant capacity by DPPH (2,2-diphenyl-1-picrylhydrazyl), and ORAC (oxygen radical absorbance capacity) methods, total phenolics and ascorbic acid. Firmness was maintained better in fruit treated with citric acid, ºBrix was not affected, color was better preserved in fruit treated with calcium lactate, total phenolics, antioxidant activity and ascorbic acid content in fruit treated with ascorbic acid. Under our experimental conditions, the citric acid treatment was slightly better for preserving firmness, and the 2% ascorbic acid dip was better for retaining the nutritional properties of fresh-cut kiwifruit.