

Title Fruit quality changes during marketing of new plum cultivars (*Prunus domestica* L.)

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Abstract

Five new plum cultivars, Reine Claude Souffriau, Avalon, Excalibur, Reeves and Jubileum, were tested in short-term storage experiments. Their keeping quality was compared with that of the standard cultivar Victoria. No significant changes in the concentration of soluble solids during storage were found. However, titratable acidity decreased, and as a consequence, the soluble solids:titratable acidity ratio increased. Nevertheless, these changes did not make the fruit unacceptable to consumers. The most important quality factor limiting the shelf life of the plum cultivars tested was softening. Based on postharvest changes in several quality factors and susceptibility to fungal decay, Reeves had the longest shelf life, whereas Excalibur and Souffriau had short shelf lives. The cultivars Avalon, Jubileum and Victoria were in the middle.