

**Title** Postharvest storage quality of three sweet pepper cultivars after prolonged storage  
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#### **Abstract**

The aims of this research were to evaluate the keeping quality (water loss, firmness, decay incidence and content of total antioxidant activity) of bell sweet pepper hed for 21 days storage and market simulation. The total antioxidant activity (TAA) of pepper fruits measured by TEAC, based on the total radical scavenging capacity, and the ability of a scavenge the stable ABTS radical (ABTS\*) described by Vinocur and Rodov (2006). Cultivars type significantly influenced general fruit appearance in bell pepper after prolonged storage and shelf life. Yellow and orange pepper cultivars were found to be more susceptible to physiological and pathological deterioration than the red cultivars after prolonged storage. The external and internal quality traits evaluated in the present study could be used as tools for the development of high quality sweet pepper with a long stable storage and marketing period.