

Cold-storage effects on strawberry fruit quality traits and bioactive compounds

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Acta Horticulturae 1049: 955-960. 2104

Abstract

The results of a three-year trial designed to determine cold-storage effects on the stability of quality traits and bioactive compounds of ripe strawberry fruit indicate that soluble solids, sugars, acids and skin colour scored higher at harvest than after storage. Of the health-promoting compounds, storage affected only total polyphenols, leaving vitamin C, TAC and total anthocyanins without significant alterations.