

Influence of storage conditions on physical and chemical characteristics of apple

D. Hoza, L. Ion, V. Duca, A. Asanica

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Abstract

The apple storage is a necessity to supply the fruit market on a long term, during the cold season and the first half of the year, until the first fruit appear in the orchard. During storage, depending on the term and conditions ensured, the fruit suffer physical and chemical changes which depreciate their quality. A study conducted on 11 different apple varieties stored in cold storage or in controlled atmosphere presented differences between varieties regarding the changes suffered by the fruit. These differences were observed between varieties per deposit and between the fruits of the same variety due to the storage conditions. The comparative analysis of fruit after 120 days of storage proved that the controlled atmosphere ensure a higher physical and chemical quality than the cold storage.