

Abstract:

In this study, the effects of modified atmosphere storage and ethylene absorbent on flesh firmness, titratable acids, soluble solids, ascorbic acids, chilling injury and percentage of decay of 'Hayward' kiwifruit were evaluated. The experiment was performed at 0°C and 90% relative humidity, using 50x70 cm polyethylene bags. The O₂ concentration declined to 6-8%, and CO₂ increased to 7-9%, after six months' storage. Fruit stored in modified atmosphere, using ethylene absorbent during storage, resulted in firmer fruit, higher titratable and ascorbic acids and lower weight loss than the control fruits. After a 6-month storage period, the highest percentage of marketable kiwifruits was obtained from the fruit kept at modified atmosphere with ethylene absorbent.