

Abstract:

Freshly harvested 'Hayward' kiwifruit were placed in plastic trays and over-wrapped with 16 μm stretch film. Packages were kept at 10 and 20°C for various periods of time. Low C_2H_4 concentrations and favourable low O_2 and high CO_2 concentrations were developed inside the trays wrapped with the film. The modified atmosphere developed in the wrapped trays kept at 20 and 10°C prolonged the shelf life of the fruit. Fruit showed normal ripening and delayed softening at both temperatures.