

Abstract:

The trial was carried out in 1999 and 2000 on breba fruits of Yediveren fig cultivar grown in Ege Region. The figs were harvested in the middle of June and were left unwrapped or wrapped with a 12 µm commercial cling film. Prior to wrapping as a pre-treatment, fig fruits were treated by steam. Fruits were stored at 2 C° and 90 % RH for 3 weeks and furthermore kept under shelf life conditions for 6 days.

The fruit samples were analyzed at 2 day intervals under shelf life conditions and weekly at cold storage. They were analyzed for total solid content (TSS) by refractometry, titratable acidity (as citric acid), firmness by a penetrometer, color by chromometer and visual determinations of leakage, shriveling, rotting, mold growth and cracking were made.

The aim of this study is to extend shelf life of Yediveren breba fig fruits which started to take place in the fresh fruit market early in the season by applying some post-harvest treatments.