

Abstract:

Fig is a very perishable fruit. Storage temperature is a very important parameter to extend the post-harvest period of this fruit.

The aim of this paper is to find out the conditions to extend the post-harvest life of fresh fig cv. white "Cuello de dama". For that fresh fig of this variety was employed. Three storage temperatures (0, 3 and 6 °C) were tested, and the effect of partial modification of the atmosphere at a given temperature (6 °C) was studied. Fruit were analyzed as fresh and at 3, 7 and 10 days of refrigerated storage. The analyses carried out were: dry matter, °Brix, pH and titrable acidity, instrumental texture, color (L*, a* and b*) and also a sensory analysis.

Figs stored at 0 and 6°C shown the higher values for soluble solids. At 6°C the samples without film wrapping have a higher °Brix due to a more important water loss. For titrable acidity samples wrapped stored at 6 °C show less variation. As for sensory analysis, the best samples for global score (that include aspect, texture, juiciness and taste) were those samples stored at 6 °C with film wrapping.