

Abstract:

Fresh fig (*Ficus carica* L.) is a very perishable fruit with a short shelf-life. The ripening stage of fruit when harvested, as the postharvest conditions, have a great influence in the quality of fruit during the post-harvest period.

Breba fruits cv. Tiberio were harvested in four ripening stages, and were refrigerated store (4 °C), using three types of plastic film to cover them (bi-oriented polypropilene, perforated PVC and perforated polypropilene).

A sensory analysis of the breba samples was carried out at 7 and 14 days of refrigerated storage. The following parameters were evaluated: external and internal aspect of the fruit, and taste (sweet and fermented), and from this results a global score was obtained.

At day 7 of storage there was no fungi in any of the samples, while at day 14 some of them, especially those more ripen at harvest, showed fungi on their skins. This fungi presence make this samples unacceptable for marketing. As concerned to plastic film the bi-oriented polypropilene gives the best results. With regard to the ripening stage at harvest, the riper samples got the higher scores, although they showed more fungi development at day 14. Thus, it is critical de degree of ripening at harvest, so that one can get good sensory quality fruits with minimal risk of spoilage.