

Abstract:

In a 3-year experiment (2000-2002) the effect of storage conditions on the quality of zucchini squash 'Astra' was investigated. The fruits were harvested at three maturity stages. Normal atmosphere and two controlled atmospheres (5% CO₂ / 3% O₂ and 3% CO₂ / 3% O₂) were used, at two temperatures (6°C and 3°C). Fruit quality was evaluated at the beginning of experiment and after 4 weeks of storage. Visual quality, puncture force and deformation of fruits were examined and colour of skin was measured. For sensory investigations, the quantitative descriptive analysis (QDA) method was applied. 12 sensory attributes of the fruits were evaluated. The best results were obtained if zucchini was kept at 6°C, in either of the two controlled atmospheres.