

Abstract:

Organically grown winter melons were stored in air, 2% O₂, 2% O₂ + 5% CO₂, 2% O₂ + 10% CO₂ at 10°C and 95 R.H. for 63 days plus 5 days in air at 20°C. High CO₂ controlled decay development over the stem only in the first month of storage; successively, together with stem decay, soft, brown-black stains appeared on the peel increasing the discarded melons. At the end of storage low oxygen stored melon tasted better than the other melons from the other treatments, sweeter and firmer than control melons. Anyway there is no benefit to use CA; efficient pathogens control in the orchard and efficient water sanitization for melons washing are needed if cold storage with high R.H. wants to be used to keep the quality of melons with stem freshness.

Early harvest and ULO storage prevented breakdown of organically grown apples in Alto Adige (Bozen area) while late harvest and ULO controlled superficial scald of not too sensitive apples varieties.