

Abstract:

Strawberries were packaged in sealed plastic containers using impermeable polypropylene film and three gas mixtures; 20% O₂: 80% N₂ (air), 5 % O₂: 5% CO₂: 90% N₂ (high [N₂]) and 80% O₂: 20% N₂ (high [O₂]). All MAP regimes dramatically reduced weight loss during storage especially at 4 and 8°C. Overall the fruit subject to high [O₂] MAP proved most successful with respect to firmness, cell wall breakdown, appearance and taste.