Abstract:

The blueberry cultivars ‘Bluecrop’, ‘Hardyblue’, ‘Patriot’, ‘Putte’ and ‘Aron’, grown in the southern part of Norway (59°40’N), were analysed for total antioxidant capacity, in the season 2000, both at the time of harvest and after one month in either cold store or storage in controlled atmosphere (10% O_2/10% CO_2), at two temperatures (1 and 8^{o}C). Frozen berry samples were extracted with methanol and analysed for total antioxidant capacity by using the FRAP-method (Ferric Reducing Ability of Plasma). Other quality criteria like titratable acidity (TA), pH, soluble solids (SS) and optical density (O.D.) were analysed. The total antioxidant capacity was different for the five cultivars. Significantly higher values were measured for the cultivars ‘Putte’, ‘Aron’ and ‘Hardyblue’, lowest total antioxidant capacity was found in berries of the cultivar ‘Bluecrop’. For all cultivars total antioxidant capacity decreased considerably during storage.