

Abstract:

The effect of several storage factors (storage time, time in the open air at room temperature, and concentrations of O₂ and CO₂) were evaluated for the pear cultivar 'Rocha' following CA and NA storage. Colour was affected by the time in the open air and the concentrations of O₂ and CO₂, via their linear, quadratic and cross interaction effects. Firmness was affected by all factors tested. Sensorial evaluation confirmed the results pertaining to colour and firmness, and permitted detection of the influence of storage conditions upon juiciness and sweetness.