

Abstract:

The influence of various packaging materials on shelf-life and fruit quality of strawberries was evaluated. Measurements of firmness, colour ($L^*a^*b^*$), fruit rot, weight loss, titratable acidity and L-ascorbic acid of strawberries were employed to compare different types of tray and film materials. Tray material had no effect on microclimatic conditions, colour, fruit rot, grey mould, total and L-ascorbic acid content, while shelf life was highly dependent on film material used. Results indicate that especially the non-perforated film significantly increased shelf-life due to a inherent modified atmosphere. Fruit firmness, weight loss and rot were significantly improved by using non-perforated films.