

Abstract:

The flesh browning disorder of Pink Lady™ apples is sporadic in nature and appears to be the manifestation of a complex combination of preharvest and postharvest factors. Two types of browning symptoms are currently known which may be correlated to growing and storage conditions. In this study fruit from four growing districts in Australia were harvested at two maturities (Ct1fl 3.5 and 8.5) and stored at 0°C in air or a combination of air + 1% CO₂. This paper presents the results of the first removal, after four months of storage. The results confirm that fruit maturity at harvest is a key factor predisposing Pink Lady™ fruit to both types of flesh browning during storage and support the recent change made by Australian supermarkets to reduce the percentage blush specification for the cultivar.