

Abstract:

The use of refrigerated storage for the maintenance of product quality is common practice in the fresh fruit and vegetable industry. Low temperatures slow the senescence of the product and the potential growth of pathogenic organisms. The use of cold however does place the product in an unfamiliar environment, which can result in an imbalanced metabolism that cause internal and external disorders that disfigure the product and significantly reduce the value to the consumer. This poster presents the postharvest disorders and diseases observed during seven months of refrigerated air storage of Pink Lady™ apples.