

### Abstract:

'Rojo Brillante' persimmon is an astringent cultivar and normally is submitted to a high concentration of CO<sub>2</sub> as treatment in order to market non-astringent fruit with high firmness (Arnal and Del Río, 2003); therefore firmness is one of the most important quality parameters to keep during postharvest life. This cultivar is chilling-injury (CI) sensitive developing symptoms when exposed to temperatures below 8°C and normally after fruit is removed from chilling to higher temperatures). Gelling of the flesh and firmness loss are the main CI manifestations with the consequent quality loss (Arnal and Del Río, 2004; Salvador et al., 2004; Woolf et al., 1997). On the other hand fruit firmness at harvest is an important factor to consider in order to present a fruit with high quality after storage. The objective of this study was to evaluate the effect of harvest date and the orchard in the incidence of chilling injury symptoms of 'Rojo Brillante' persimmon.