Abstract

Little information is available on the quality and postharvest storage behaviour for feijoa fruits from New Zealand requires increased Knowledge to define both quality and postharvest storage define both quality and postharvest storage potential. Therefore the aim was to study the changes in physicochemical attributes of feijoas (CV 'Unique') at regular intervals during storage at 4 °C and subsequent shelf life at 20°C . Quality attributes studied included firmness Taylor firmness), weight loss, colour, total soluble solids (TSS), titratable acidity, sugars and dry matter. There was a significant drip in firmness during the until accelerating again during slowed until accelerating again during shelf. TSS, colour, acidity and dry matter did not decrease during storage. Weight loss was high, reaching 3% at the end of storage and 8% at the end of shelf life. Fruit could be stored at 4°C for 7 weeks after which chilling injury was observed.