Abstract

'Gaviota' and 'Camarosa' strawberry varieties (*Fragaria ananassa* Duck) were kept in air or 20% CO_2+80% argon (Aligal 65®) at 5°C for up to 14 days followed by simulated commercial conditions of 20°C with 70% RH, to study the effects of Aligal 62® atmosphere on the fruit quality attributes. Aligal 62® modified atmosphere (MA) stored strawberries showed less firmness loss and reduced decay, but did not affect pH, titratable acidity and TSS. After 10 days storage, off-flavors were detected in some CA stored fruits. Aligal 62® stored fruits exhibited less color changes than air stored fruits, with less variation in chroma and hue angle color parameters.