Abstract

'Red Chief' and 'Yellow Delicious' (apple), and 'Keiffer' and 'Orient' (pears) were harvested and stored at 2.0 °C and 4.4 °C in 1993. In 1994, 'Smoothee' apples and 'Keiffer' pears were harvested, treated with glyceride-based coatings, and stored at 2.0 °C. Fruit quality attributes that were monitored during storage included juice pH, firmness, °Brix, Hunter color, weight loss, titratable acidity, and soluble solid content.

Apple and pear fruit maintained better quality at 4.4 °C. Hue angle changes, except in 'Red Chief' apples were reduced and firmness loss was reduced at 4.4 °C. 'Red Chief' and 'Orient' were less affected with respect to hue and firmness changes as compared to the other cultivars.

The coating reduced sucrose levels in 'Smoothee' apples but had no effect on other quality factors. For 'Keiffer' pears, coating reduced respiration and color development, and maintained firmer fruit with higher titratable acidity.