

Title Quality and shelf life of strawberry cultivars in Poland
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Abstract

Fruit of 18 strawberry cultivars grown in Poland were harvested when commercially mature at the beginning of cropping and in the middle of the season, and stored for 72 h at 4.5°C and 24 h at 22°C. Taste, calyx freshness, fruit colour, brightness, total soluble solids (TSS), titratable acidity (TA), firmness, bruising and rotting were assessed. TSS, TA, and firmness, along with freshness of calyx and brightness of fruit, depended on the season, cultivar and harvest date. The highest TSS/TA ratio was found in 'Gaviota' and 'Vima Zanta'. 'Gaviota' was the best tasting cultivar and 'Filon' and 'Maya' were the least flavoursome cultivars. 'Onda', 'Paros', 'Elsanta' and 'Kimberly' were the varieties most resistant to bruising and rotting. 'Kimberly' showed promise for the fresh strawberry market in Poland.