

Title Effect of delayed storage and precooling times on the quality of 'Gala' apples  
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#### **Abstract**

This work was carried out aiming to evaluate the effect of delay storage and two cooling times on the quality of 'Gala' apples. Fruits were stored at 0.5 deg C, 96% RH and atmosphere with 1.1kPaO<sub>2</sub> and 2.9kPaCO<sub>2</sub>. The storage period was delayed on 16, 22 or 28 hours after harvest and cooled slowly (3 days) or rapid (6 hours). The evaluations were done after 8 months and after 7 days at 20 deg C. At the opening of the chambers, firmness was higher on treatments with 22 hours delay storage. However, after 7 days storage at 20 deg C firmness was higher only with rapid fruit cooling treatments. Titratable acidity did not show differences between treatments. Total soluble solids content was higher on treatments with rapid fruit cooling. Cracked fruits were observed only at the opening of the chambers and was higher with 28 hours delayed storage. More rot was observed at treatment with rapid cooling.