



MODIFIED ATMOSPHERES AND REFRIGERATION IN SAPOTE MAMEY [*POUTERIA SAPOTA* (JACQ.) H. E. MOORE & STEARN] FRUITS.

ABSTRACT

Sapote mamey fruits in physiological maturity were harvested and covered with film plastic, another group fruits were maintained without plastic film; both fruit lots were allocated in refrigeration at 10 °C for 7, 14, or 21 d. At the end of storage periods, fruits were ripened at laboratory conditions (20 °C; 60 % HR). Respiration and ethylene production were significantly higher when fruits were maintained without plastic film in storage, and highest values were detected after 21 d in this condition. Weight loss was lesser in fruits covered with plastic film. Also, firmness, color and total sugars were retarded in fruits with plastic film. Fruits without plastic film ripen in five days. Plastic film and refrigeration at 10 °C constitute an alternative with potential to handle fruits of sapote mamey for 21 d.

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