

P390 **Relationship between sensorial and compositional characteristics of cut apple (C.V.Jonagored),** - ROCHA, A.M.C.N., Morais, A.M.B., Brochado, C.M.
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Quality attributes expected by consumers in minimal and traditionally processed fruits are similar, although in former there is a greater emphasis on visual characteristics. Therefore, visual evaluation by consumers should be considered the major factor in the purchase decision.

Cut fruits have a very limited shelf-life due to several degrading reactions, such as enzymatic discoloration, microbial spoilage, flavour and firmness changes. Various treatment have been developed to maintain the quality factors of cut fruits but a treatment to preserve one factor may be detrimental to another (Huxsoll and Bolin, 1989). Some studies have already been performed to evaluate chemical and/or physical changes associated with minimal processing of apples (Pointing *et al.*, 1972, Sapers and Douglas Jr., 1987 and Sapers *et al.*, 1990). However, further research is still required to evaluate sensorial acceptability of minimal processed apple associated with objective studies.

The main objective of this study was to evaluate the potential relationship between sensorial characteristics and several physical and chemical attributes of 'Jonagored' cut apple. Cut apple was stored under air and controlled atmosphere after different chemical treatments and quality was assessed through 10 day storage period by a sensory panel of 15 judges who ranked the apples for overall quality.