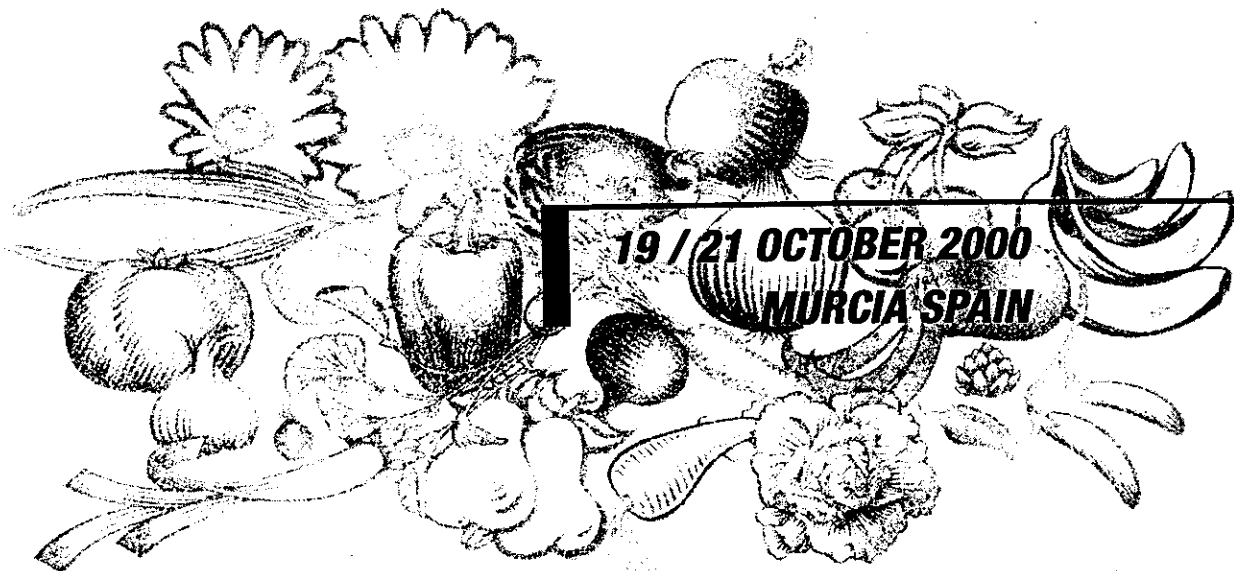




INTERNATIONAL INSTITUTE OF REFRIGERATION

**IMPROVING
POSTHARVEST
TECHNOLOGIES
OF FRUITS,
VEGETABLES
AND ORNAMENTALS**





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P63 Modified Atmosphere Package for 'Bravo de Esmolfe' Apple

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'Bravo de Esmolfe' is a national apple variety which unique organoleptic characteristics make it a produce of excellency among consumers and its price may reach high values.

The aim of this work was to design a modified atmosphere package (MAP) adequate for long-term storage of this apple variety. Apple samples were stored at 2°C in air (perforated polymeric film) and modified atmosphere (bags of two different polymeric films were tested) during 6 months, and quality was evaluated at different periods of storage. Packs of ethylene absorber were introduced in each package after 4 months of storage. The gas composition of the atmosphere inside the package was monitored during storage.

After storage, apples in MA lost less weight and preserved better firmness than fruits stored in air. However, additional work is required in order to optimize the MAP to preserve quality of 'Bravo de Esmolfe' apple during long-term storage.