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Changes in physicochemical properties of golden delicious apples during storage

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Apples appear to be among very popular and commonly consumed fruits, whether fresh or in various other forms for example juice. It offers innumerable benefits for human health, in particular in terms of reducing cardio-vascular and other risks such as cancer. The organoleptic characteristics present in apples generally can be grouped under three categories: flavor, texture and appearance. The flavor, specifically, plays an active and important role on the fruit's selection and taste, due to the fact that it can be detected by two of the human senses simultaneously: taste and smell, where the aroma of the fruit is also noticed. After harvest, apples need to be placed in cold storage to preserve them for longer periods of time. A decline in fruit quality during prolonged cold storage will have a serious influence on marketability and consumer satisfaction, as well as extreme storage refrigeration can adversely influence its quality. The need for strategies that can extend the shelf life of the fruit while maintaining its sensorial quality, appearance and health has become more and more important. The most common approaches for prolonging fruit shelf life are oriented toward extending the period between optimal harvest maturity and the time frame required by the food industry or the consumer retail sector. In the future analysis will be carried out on some quality parameters and physicochemical properties of "golden delicious" apples fruit for example pH, EC, TSS, color and the weight during storage period as well as the influence of storage settings the temperature and the humidity.