

New insights into postharvest physiology of strawberry tree fruits

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Arbutus unedo L. fruits have been traditionally collected and appreciated in the Mediterranean region, particularly Portugal. Although not usually used for fresh consumption, the fruits are used in the preparation of alcoholic beverages, jams, as well as in traditional medicine. These fruits are already known as a very good dietary source of antioxidants and vitamins. However, the consumption as fresh fruit is a great concern because of its perishability. Despite all the studies conducted on the *A. unedo* fruit, namely about chemical and nutritional composition, little information is available about its postharvest physiology. The main objective of this work was to study the physiological behavior of the fruit in the postharvest period, in order to better assess the evolution of ripening. Fruits at different stages of maturity showed significant differences in firmness, lightness (L), hue and saturation. Except for the green fruits, all states of maturation showed an increase in the soluble solids content and pH while titratable acidity decreased. It was not found a marked evolution of vitamin C and total phenolic contents in the postharvest period. Considering the above, as well as the rate of respiration and ethylene production rate of the fruits, we suggest that although it is not a typical climacteric fruit, its postharvest behavior is closer of the climacteric fruits than of the nonclimacteric fruits.

Identificación en calabacín

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La tolerancia al frío de los frutos de calabacín se evalúa durante la refrigeración durante el transporte. Los frutos de calabacín se exponen a bajas temperaturas y son muy sensibles a las pérdidas económicas actuales de mejor germoplasma de Calabacín de Almería (BSUAL). Los morfotipos, se seleccionan. Se ha evaluado la tolerancia de los frutos de estas variedades de las variedades de fríoconservación. La muestra más tolerante a la tolerancia al frío de los frutos de calabacín estamos determinando los frutos de calabacín F2 y BC de cruzamiento de los frutos de calabacín 'CpCAL003' (y los frutos de las variedades de calabacín que se utilizarán como material de mejora genética de calabacín).