

Postharvest Handling*

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The postharvest behavior of 'Hass' and 'Pinkerton' avocado as influenced by maturity, storage temperature (34, 41, 48, 50°F) and duration (0, 1, 2, 3, 4, 6 weeks) is underway. Although this project is still continuing, it appears that the 'Pinkerton' avocado is consistently slower to ripen than the 'Hass' variety. The rate of ripening at 68°F for both varieties is influenced by storage duration and fruit maturity. Our preliminary results indicate that the rate of ripening following ethylene exposure is accelerated if the fruit has been stored prior to gassing. We plan to conduct a similar study to evaluate the postharvest performance of the 'Gwen' and 'Whitsell' varieties.

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