

Effect of delayed film wrapping and waxing on the shelf life of avocado fruit

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Abstract

Film wrapping and waxing are both known to extend the shelf life of harvested avocado fruit. However, the effect of delays in film wrapping and waxing on shelf life has not been reported. Early, mid, and late season avocado cv. Hass fruit were wrapped in 'Glad Wrap' or waxed in 'Avocado and Passion-fruit Wax' at intervals of up to 96 h after harvest. Compared with untreated control fruit, both wrapping and waxing delayed softening and colour change at 22°C by about 50%. Loss in fruit weight during ripening was reduced more by wrapping than by waxing. Delaying wrapping or waxing by up to 48 h after harvest was not associated with consistent differences in shelf life. There was, however, significant ($P < 0.05$) shortening of both time to colour and time to soften if treatment was delayed to 96 h. Accordingly, wrapping or waxing avocado fruit is advisable within 48 h of harvest to realise maximum treatment benefits. Early colouring within 3-4 days of harvest, but not early softening, was characteristic of late season fruit.

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