

## **EFFECT OF RIPENESS AND REFRIGERATED STORAGE TEMPERATURES ON THE CONSERVATION OF ISABEL AVOCADO**

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In Isabel avocado fruits, the effect of 2 ripeness stages in harvest (13 – 15% and 15.1 – 17% oil) and 2 storage temperatures [6 °C (43 °F) and 8 °C (46 °F)], with 80 – 90% of relative humidity for 15, 30 and 45 days was evaluated. In every storage period, the following was determined: weight loss, pulp resistance to pressure, color, physiological disorders and pathological damages. Later, the fruit was left to soften at 12 °C (54 °F) up to 1.81 kg of pressure, where palatability was determined through a sensory evaluation panel. The storage period above 30 days increased the weight loss, physiological and pathological damages, and change of epidermis color. The sensory panel determined that fruits harvested between 13 – 15% oil and kept for a storage period up to 30 days, at 8 °C (46 °F), show the best characteristics of palatability.