

EFFECT OF TWO COATINGS AND TWO REFRIGERATED STORAGE PERIODS ON POSTHARVEST BEHAVIOUR OF HASS AVOCADOS

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The use of coatings is a technique to increase post-harvest life of the fruit. In order to evaluate the use of carnauba and carnauba plus shellac, in concentration of 100% (commercial product), on the quality of Hass avocados, fruits were harvested at a ripeness stage between 9 – 12% of oil; they were treated with both coatings and refrigerated at $8^{\circ}\text{C} \pm 1^{\circ}\text{C}$ for 20 and 40 days. The following were evaluated in every storage period: weight loss; pulp resistance to pressure; color of epidermis; oil percentage; internal appearance; blackening of vascular bundles and browning of pulp under the seed. Then the fruit was left to soften at ambient temperature (20°C) until 1.81 kg of pressure, and the same variables were evaluated again. The carnauba-based coating mainly reduces the weight loss in refrigerated storage, in comparison with the other two treatments. On the 40th day of refrigerated storage, fruit treated with both waxes showed higher values of brightness and chroma compared to the control treatment, that is, they kept the green colour and brightness of fruits for a longer time, respectively. Both vascular bundles and pulp did not show browning.