

EVALUATION OF USING 2 COATINGS AND 3 PERIODS OF REFRIGERATED STORAGE IN ISABEL AVOCADO (*Persea americana* Mill.)

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The use of coatings is a technique to increase the post-harvest life of the fruit. In order to evaluate the use of triacylglycerols and the emulsion of vegetable oil, in concentrations of 50 and 100% (commercial product) on the quality of Isabel avocado, fruits with 15% oil were harvested, which were treated with both coatings, and refrigerated at $8 \pm 1^\circ\text{C}$ for 15, 30 and 45 days. In every storage period, the following evaluations were made: weight loss, internal damages (pulp browning, blackening of vascular bundles and discoloration). Then, the fruit was left to soften in antechamber [12°C (54°F)] up to 1,84 kg of pulp resistance to pressure; while taste, texture, internal appearance and external appearance were evaluated through a sensory evaluation panel. The use of both products at 100% reduces weight loss, and at the same time, the time of refrigerated storage also affects weight loss and the internal quality of the fruit, with avocados reaching 45 days in bad conditions. The sensory panel determined the fruits reach 30 days in an acceptable way regarding organoleptic quality, without determining an advantage of coatings over the control.