The aim of this work was to verify the minimal processing operations and packaging in the characteristics of 'Champagne' oranges. Mature fruits were washed, sanitized, refrigerated and subjected to the following treatments: whole fruit without flavedo; whole fruit without flavedo and albedo; segmented fruit in buds. The packaging used were: extended polystyrene tray (BPE) without cover; BPE with edible film of gelatin at 3%; BPE covered with stretchable PVC; BPE covered with polyethylene; polyethylene translucent plastic container with a lid. The products were stored at 5°C for 8 days, and analyzed every two days as the weight loss, pH, total titratable acidity, total soluble solids, total sugars, ascorbic acid. The experimental design was completely randomized in a 5x5 factorial, for each level of process with four replications. The greatest weight loss was observed in fruits without flavedo and segmented fruit in buds under the treatment without packaging (12,68 and 12,61%) and with the film of gelatin at 3% (15,06 and 14,88%). The levels of SST and total sugars in fruits with only removing the flavedo did not vary with factors of time and packagings while the others treatments of processing these increased levels especially for the fruits which suffered greater loss of weight. Related to pH, it was observed that in most of the treatments the results tended in a slight increase during storage with a concomitant reduction (21,59% to the segmented fruit) in levels of total titratable acidity. The acid ascorbic level was reduced (14,48% to the segmented fruit), particularly at the beginning of storage without interference from the packaging factor.