POSTHARVEST CONSERVATION AND QUALITY OF ORANGES CV. FOLHA MURCHA STORED AT TWO TEMPERATURES

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The rate of post-harvest losses in fruits is high implicating in the quantity and quality of the product. The knowledge of the factors that cause post-harvest deterioration is crucial for the development of techniques that reduce these losses. This work had the aim to evaluate the postharvest conservation and quality oranges cv. Folha Murcha, stored at temperatures of 7 and 25 °C for a period of 60 days. The fruits were harvested at the experimental orchard of Cocamar Cooperativa Agroindustrial, the municipality from Paranavai-PR and then transported at Laboratório de Bioquímica de Alimentos at Universidade Estadual de Maringá - UEM. The physical and chemical analysis performed for 15 days were: loss of fruit weight, percentage of juice content, total soluble solids (SS), titratable acidity (TA), ratio, vitamin C, phenolic compounds, carotenoids, total and reducing sugars. The analysis of variance (ANOVA) at p <0.05 was performed to test the difference between the results. We applied a completely randomized design with four replicates of five fruits each. For the statistical analysis was applied Tukey test at 5% probability (p <0.05), with the aid of SAS (2001). From these results, it was concluded that temperature and storage time significantly influenced the mass loss, temperature of 7 °C is most suitable for postharvest oranges than 25 °C and the orange fruit cv. Folha Murcha can be stored within 60 days, without losses on their chemical characteristics and fruit quality.