EFFECT OF TREATMENTS WITH AID AGENTS ON THE POSTHARVEST QUALITY OF MINIMALLY PROCESSED PEACHES CV. ‘BRS KAMPAI’

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The rapid postharvest deterioration of peaches is a marketing problem, especially when the fruit is minimally processed. Aiming to minimize this problem peaches of ‘BRS Kampai’ cultivar (Embrapa Clima Temperado) were stored in cold room at 1 °C for 10 days and after minimally processed in slices and treated by immersion in: distilled water (T1), L-cysteine 0.5% (T2), L-ascorbic acid 0.5% (T3), L-cysteine at 0.5% plus calcium chloride 1% (T4) and L-ascorbic acid 0.5% plus calcium chloride 1% (T5). Following the treatments fruits were packed and stored in cold room at 4 °C for 0, 3 and 6 days simulating a marketing period. After each period, physical and chemical analysis: color (L *, a*, b *), flesh firmness (FF), total soluble solids (TSS), pH and titratable acidity (TA) were performed. After analysis of variance, means were compared by the Least Significant Difference (LSD) test (P < 0.05). The L* value was significantly different among treatments, and T2 (71.99), T4 (69.52) and T5 (69.50) resulted in higher values, providing clearer samples. TSS (° Brix) content was higher in T1 (12.79), T2 (12.36), T3 (12.78) and T4 (12.79) and lowest in T5 (11.67). FF was lower at 6 days (23.14 N). TA (% citric acid) was higher immediately after processing (0.43) and 3 days (0.41) than 6 days (0.36). It was concluded that the treatments with antioxidants (L-cysteine and L-ascorbic acid) preserve the quality of minimally processed peaches for at least 6 days.