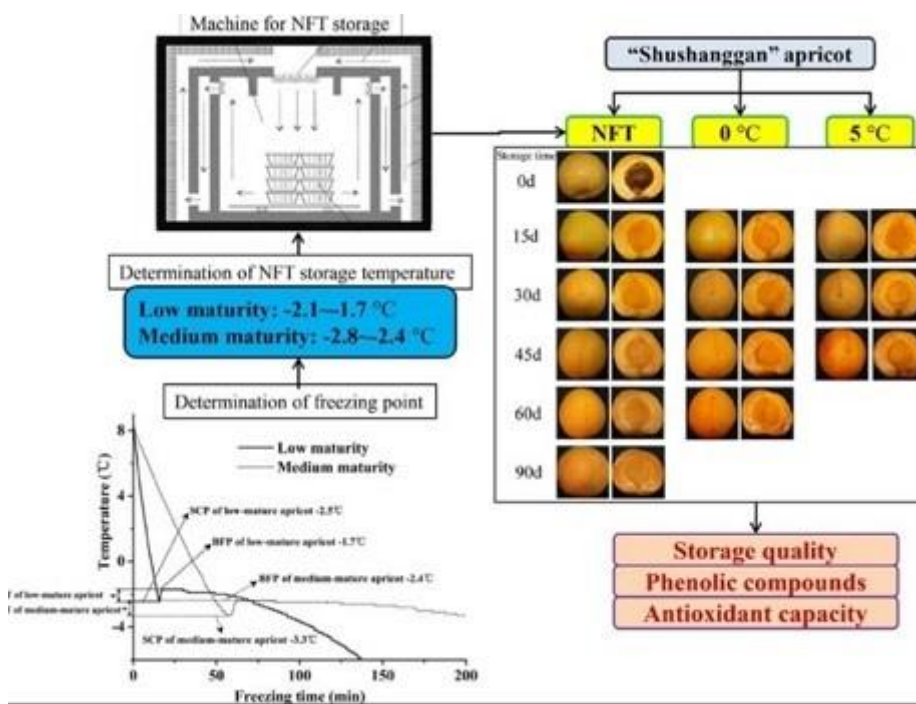


Near freezing temperatures to store apricots

Technicians from the China Agricultural University used a near freezing post-harvest storage solution to improve the quality of fresh apricots.

"Results showed that both low-mature and early-mature apricots can be stored for 90 days using a near freezing temperature (approx. -2°C) maintaining a better edible quality and therefore and consumer acceptability. In addition, NFT storage delayed fruit senescence by suppressing ethylene production and respiration rate," explain researchers.



On the 60th storage day, compared with apricots stored at 0°C , those stored at NFT presented a soluble solid content of 106.5%, ascorbic acid of 111.9% and decay rate of 30.2%. In addition, NFT storage managed to delay the onset of the peak value of phenolic compounds and antioxidant activity and maintained higher values at the end of storage.

According to researchers, NFT storage can be considered a technology suitable to improve the quality and antioxidant activity of fresh apricots.

Liens articles : <http://www.freshplaza.com/article/193029/Near-freezing-temperatures-to-store-apricots>