

**IMPROVEMENT OF THE KEEPING QUALITY  
OF FEIJOA FRUIT AFTER HARVEST  
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Harvested Feijoa fruits were exposed to ethylene (100 ppm) for various periods of time (48, 72 and 96 hours), and were heated in a hot chamber at 38 and 42°C for 48 hours in order to enhance their ripening. The effect of waxing on the appearance, firmness and acid concentration of the fruit, was examined. The efficiency of all these treatments was tested by measuring the following parameters: fruit respiration, ethylene evolution, total soluble solids (TSS), acid concentration and fruit taste. Both ethylene-treated and heated fruit showed a more rapid reduction in their acid concentration during storage, than control untreated fruits. However, part of the heated fruits had internal browning. The reduction in acid concentration was faster in ethylene-treated fruits than in heated ones. The

respiration rate and ethylene evolution were higher in the ethylene-treated fruits than in those untreated. However, there was no significant correlation between acid concentration of the fruits and their taste.

Waxing of both picked and abscised fruits did not have any effect on their firmness and their acid concentration as compared with control fruits. Nevertheless, the wax markedly improved fruit appearance, and waxed fruits looked more attractive and fresher than non-waxed fruits.

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