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P083 Comparison of sanitation systems on air and fruit quality during cold storage of white currant, red currant and blueberry

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Abstract body text:

In order to limit postharvest fruit decay, it is necessary to control pathogen diseases during storage, especially with highly perishable products. In this regard, a number of control methods have been proposed to reduce fruit losses based on different sanitation systems and chemical or biological approaches. In this work, we have tested two different sanitization technologies (Ionization and Ozone) in comparison with untreated industrial standard under CA storage conditions of red currant, white currant and blueberry produced in Trentino Alto Adige region (Italy). The investigated sanitation technologies reduced the presence of yeasts, moulds and bacterias on the air of the cold room after 7 days of storage. Sanitation technologies were compared to the results obtained with two different untreated industrial storage methods (Untreated and the storage using a bin passive permeation cover) for the main quality control parameters, fruit shelf-life and physiopathology grading after 34 days.

Keywords: Postharvest decay, Pathogens, Sanitization, Currant, Blueberry