QUALITY OF 'CHARENTAIS' AND 'PIEL-DE-SAPO' MELONS HARVESTED UNDER GOOD AGRICULTURAL PRACTICES

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The use of Good Agricultural Practices (GAP) may provide the food safety standards that will assure higher acceptance abroad of the melon produced in Brazilian Northeast. The objective of this work was to evaluate the quality of 'Charentais' and 'Piel-de-Sapo' melons harvested under Good Agricultural Practices (GAP). Fruits were harvested at the commercial maturity stage, under two conditions: with (WGAP) and without (WOGAP) adoption of GAP. Fruit of both types were transported to the Laboratory of Postharvest Biology and Technology of the Centro de Ciências Agrárias of the Universidade Federal da Paraíba, located in Areia, Paraíba State, Brazil. In the laboratory fruits were selected, sanitized, grouped according to the harvest system used in the field, and evaluated at harvest and followed six days at room temperature. The adoption of GAP reduced the mass loss, kept fruit firmness, reduced the microbial counts, and maintained better appearance than fruits WOGAP, especially for 'Charentais' melons, which showed much superior quality followed six days storage.