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23-26 November, 2010
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XI PEAR SYMPOSIUM



23-26 November, 2010
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ISHS • XI International Pear Symposium
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XI^o PEAR SYMPOSIUM

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3

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112. Sensory Evaluation of 'Rocha' Pears Grown in Brazil

M. Zucoloto, D.L. Siqueira, L.R. Antonioli and A.B.C. Czermainski

Universidade Federal de Viçosa. Viçosa. Brazil.

Embrapa Uva e Vinho. Bento Gonçalves. Brazil

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The quality of fruits is a condition to satisfy the consumers. Consumer satisfaction is attained when the harvesting, storage and retail periods are adequately performed. As there are no studies with 'Rocha' pears approaching these aspects in Brazil, this essay was planned in order to reach consumers' expectations and help growers on the decision making related to post-harvest management and fruit commercialization. The objective was to identify the adequate harvest time, storage period and shelf life in order to guarantee sensorial quality to 'Rocha' pears. Fruits grown in a commercial orchard located in the municipality of São Francisco de Paula, Rio Grande do Sul state, Brazil, were harvested in three different maturity stages (E1, E2 and E3), monitored through the pulp firmness and the amount of total soluble solids. The harvests were performed weekly, from January 18th to February 1st, 2010. The samples were taken to the Post-Harvesting Laboratory at Embrapa Grape and Wine, where they were kept in a cold chamber (0°C and relative humidity of 85%). A sensorial analysis was performed each 20 days of storage, adding 0, 3 and 6-day periods of shelf life by keeping the samples on a 20°C temperature. At each session, a panel with 20 to 30 tasters has used a hedonic scale, with scores ranging from 1 (very much disliked) to 7 (liked a lot). The tasters have shown more acceptability (above 70% index) for fruits harvested at E2 and E3 and stored from 20 to 80 days. The 6-day shelf life period had superior performance when compared to the 3-day period, concerning 60-day storage pears. The highest acceptability levels were reached by the 80-day storage period fruits with 3-day of shelf life.



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