

THE INFLUENCE OF TREATMENT WITH HIGH TEMPERATURE APPLIED ON APPLE FRUITS, IN ORDER TO MAINTAIN THEIR QUALITY DURING COLD STORAGE

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Abstract The exposure of the fruit for a short time at high temperatures attenuates some maturation processes. The ethylene production is reduced due to the inhibition of some enzymes. Even if by this treatment the fruits suffer a thermal shock of low intensity, at the end of the storage period, the fruits will present a superior quality compared to the control. (Anghel Roxana Mihaela 2008, 2009)

Key words: heat treatment, high temperature, fruit quality, cold stores