

Preliminary Studies on Modified Air Storage of the Fuerte Avocado Fruit

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Conclusions

"Fuerte avocados were subjected for different periods to controlled air storage. One of the modified air mixtures consisted of 10 per cent oxygen, 10 per cent carbon dioxide and 80 per cent nitrogen. The other mixture had about one-third to one-half as much oxygen and carbon dioxide.

"Of the two modified air mixtures, the second appeared to give promising results. The rate of carbon dioxide evolution was lower in controlled atmosphere storage than in air. Apparently no climacteric rise in respiration took place under treatment. Fruit softening was definitely delayed and the fresh appearance of the skin was retained longer under the second modified atmosphere than under air."