EVALUATION OF THREE KINDS OF PACKAGING MATERIAL IN EDRANOL AVOCADOS (*Persea americana* Mill.) AS FRESH-CUT PRODUCTS

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To evaluate the effect of 3 kinds of packaging material on the quality of Edranol avocado as fresh-cut products, fruits of similar weight (200 and 250 g) with a percentage of oil 18- 20% were harvested and left to soften up to 1.84 k of pulp resistance to pressure. Later, the fruit was washed, peeled, cut, disinfected and subjected to antioxidant treatment, to be packed in 3 kinds of material (aluminum, polypropylene and low-density polyethylene) with modified atmosphere (5% of O_2 + 15% of CO_2 + 80% of N_2, with a 40% of void) and refrigerated at 3°± 1ºC and 90% RH for 0, 5, 10 and 15 days. In every storage period, pH, color and acidity were determined. Through a sensory evaluation panel, the parameters of taste, texture, color and presentation of the product were evaluated. The variables of color, chroma and hue, were affected by storage time, whereas pH did not vary. The polypropylene packaging kept taste, texture, color and presentation for a period of time longer than the polyethylene and aluminum packaging. The keeping life of the products using polypropylene packaging ranged from 9 to 11 days, while in the polyethylene and aluminum packaging from 5 to 7 days.