

Effect of Different Harvesting Stages and Storage Temperature on Quality Indices and Postharvest Life of Fresh Fruit of Edible Fig Cultivars

M. Marzoughi Sotoudeh and H. Zare^{1*}

Fig is one of the most important of dried fruits, whose fresh consumption is also increasing. One of the problems with fresh figs is the short storage life. However, the storage life of Iranian figs has not been evaluated yet. For this purpose, a factorial experiment with three factors; fig cultivar (Sabz, Siah, Shahangir and Mati); fruit harvest stage (commercial maturity, ripening and overripe); and storage temperature (4 and 22 °C) was conducted based on a complete randomized design. Storage indices of fresh fruit such as overall quality, tissue firmness, weight loss, decay, TSS, TA, flavor index and postharvest life of fig fruits were investigated. The results showed that the fresh fruit of Sabz and Shahangir cultivars had the most tissue firmness during storage, but showed a short postharvest life. The fresh fruit of 'Shahanjir' the highest flavor index, but its storage capacity was weak. Despite the popularity of the fresh fruit of Mati cultivar, unfortunately, severe fungal rot was observed during the storage period. Only, fresh fruit of Siah cultivar that was harvested at the commercial maturity stage and kept at 4° C, with the least decay, the best overall quality and the most postharvest life, was suitable for fresh consumption

Keywords: Fig cultivars, Harvesting time, Storage index.

1. M.Sc., Horticultural Science, Islamic Azad University, Shiraz Branch, Shiraz and Assistant Professor of Fig Research Station, Fars Agricultural and Natural Resources Research and Training Center, AREEO, Estahban, Iran.

* Corresponding author, Email: (hamidzare777@gmail.com).