

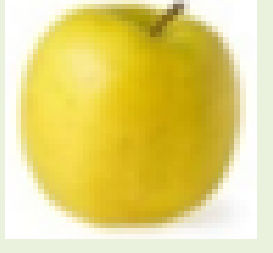
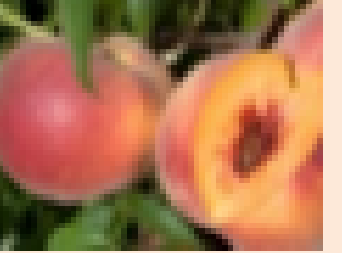
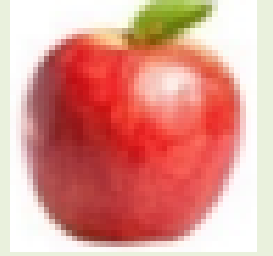

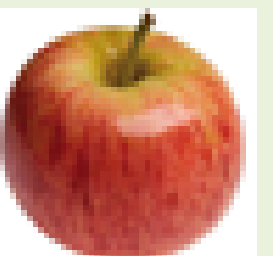


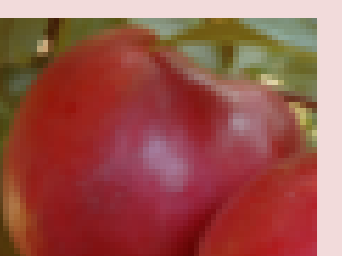

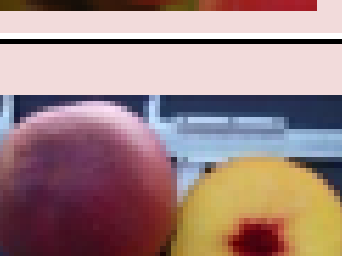
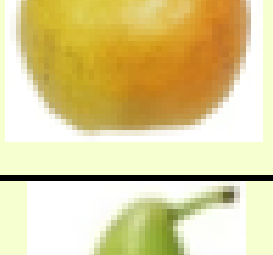
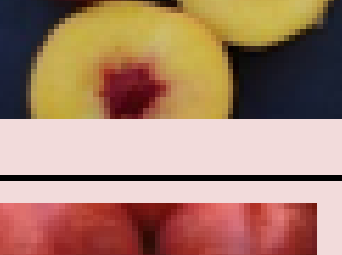
Consumption of stone fruit (apple, pear, peach and nectarine) in Catalunya and its conservation techniques

INTRODUCTION




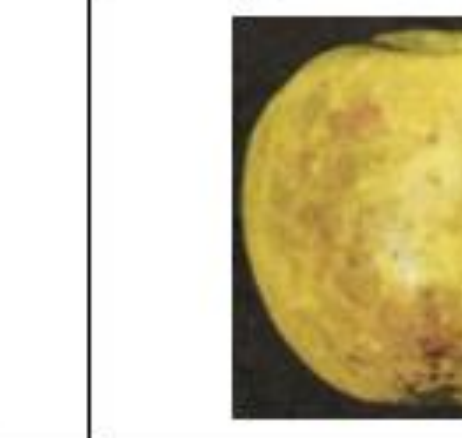
Stone fruit is considered a healthy element, its production and exportation in Catalunya is very significant. However, in recent years its consumption has decreased.

OBJECTIVES

1. Explain briefly the possible reasons for the decrease in consumption of stone fruit in Catalunya and analyze the factors that can encourage its increase.
2. What are the existing conservation techniques that provide better organoleptic characteristics with more shelf life for this type of fruit.






MOST PRODUCED VARIETIES OF STONE FRUIT IN CATALUNYA					
	Variety	Photo		Variety	Photo
APPLE	Golden		PEACH	Sweet Dream	
	Royal Gala			Early rich	
	Fuji			Summer rich	
PEAR	Conference		NECTARINE	Big Top	
	Limonera			Nectagala	
	Blanquilla			Big Nectared	

CONTROL OVER THE MOST IMPORTANT PRE-HARVESTING FACTORS:		ORGANOLEPTIC CHARACTERISTICS	SOLUTION
Variety		-	Knowledge of the ideal period of refrigeration and optimal ripening time
Pruning	Excess	↓ nº of fruits and invigorate vegetation → ↑ fruit fall and ↓ pulp consistency and early wrinkles of epidermis.	Rational pruning: Fruits of standard size. Improves the lighting → ↑ colour and ↑ dry matter.
	Deficiency	↓Hardness and go yellow	Apply proper dosage
Fertilization	Excess	Noticeable hardness, loss of aromas.	
	Excess	Acceleration of breathing → ↑ ripening, ↓ colour, ↓ pulp hardness.	Apply proper dosage
	Deficiency	Floury texture, ↑sensitivity to low Tª	Proper relation of P
	Excess	↓Total sugars → ↑acidity	Apply proper dosage: ↑ flavour and colour.
Early harvest		Defective ripening, ↓weight, inadequate organoleptic quality.	Harvest the fruit when it is in the pre-climatic minimum period.

Physiological alteration	Bitter-pit	“Plara”	Vitreous core	Superficial scald
Photo				

CONCLUSIONS

The possible reasons for the decrease in the consumption of stone fruit in Catalunya would be organoleptic quality, convenience, environment, availability, price and health.

Fruit	Conservation techniques	Shelf life	Organoleptic characteristics	Price
Entire	 Ultra-low oxygen cameras	+++	+++	++
	 Controlled atmosphere	+++	++	++
	 Hidrocooling + Cold storage	+++	+++	++
Processed	 Puree	++++	+++	+++
	 Smoothie with UHPH technology	++++	+++	+++

LEGEND		
Shelf life	Organoleptic characteristics	Price (€/kg)
++++ > 1 year	+++ excellent	+ < 1
+++ 5 months – 1 year	++ very good	++ 1 – 4,99
++ 1 – 5 months	+ acceptable	+++ 5 – 9,99
+ < 1 month		++++ > 10