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**Changes in Some Quality Parameters of the Perfect Delight Nectarine Cultivar  
during Cold Storage and Shelf Life**

Murat ÇELİK, Ahmet Erhan ÖZDEMİR, Elif ERTÜRK

Department of Horticulture, Faculty of Agriculture, Mustafa Kemal University, 31034,  
Antakya, Hatay, TURKEY

 [Keywords](#)  
 [Authors](#)



[agric@tubitak.gov.tr](mailto:agric@tubitak.gov.tr)

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**Abstract:** The objective of this study was to determine storage and shelf life periods of Perfect Delight nectarines grown in Mersin (Yenice, Tarsus). The fruit was kept at 0 °C and 85%-90% relative humidity for 8 weeks. After removal from cold storage at weekly intervals, the fruit was kept at 20 °C and 65%-70% relative humidity for 2, 4 or 6 days to determine shelf life in 3 replicates. Changes in weight loss (%), fruit skin color and flesh color (L\*, a\*, b\*), fruit flesh firmness (N), total soluble solids (%), titratable acidity (g malic acid / 100 ml fruit juice), incidence of chilling injury and fungal decay were monitored weekly during cold storage and during the subsequent shelf life at 2-day intervals. The fruit lost 4%-6% of its initial weight after 8 weeks of cold storage and showed no visible symptoms of shriveling. Fruit flesh firmness decreased, but remained at about 20 N at the end of 8 weeks of storage. Perfect Delight nectarines can be kept at 0 °C and 85-90% relative humidity for 4-6 weeks and can have a 2-day shelf life following cold storage.

**Key Words:** Nectarine, Perfect Delight, storage, shelf life

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