

AIM OF THE STUDY:

WHAT IS THE IMPACT OF HDCOLD® TECHNOLOGY ON THE STORAGE QUALITY OF APRICOTS COMPARED TO A STANDARD COLD ROOM?

Current practice^{1,2}:

- Recommended storage:
0-1°C / 90-95% RH
Under 2 weeks
- Rapid cooling of the fruits after harvest

Technologies used to extend storage:

- Modified atmosphere packaging
- Postharvest treatment

HDCold® technology:

- Cold system which maintain natural relative humidity at high levels (>98 %)
 - No addition of liquid water
 - Decrease of water loss, and therefore weight loss of the products
- Low temperature difference between the set point and the refrigerant:
 - Less hydric stress on the products
 - Less to no frost formation



¹ Lurol et al., 2012. Maitriser la maturation des fruits. CTIFL, 175 p.

² Bony P., 2021. Les leviers d'amélioration de la qualité des abricots en conservation. Webinaire

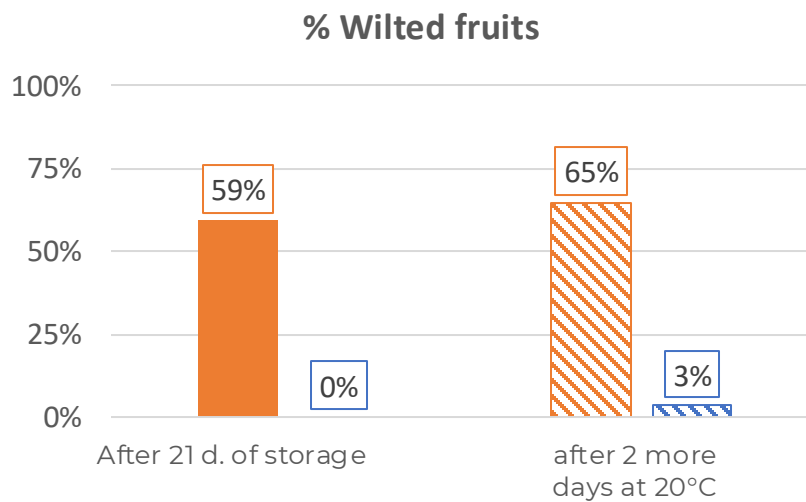
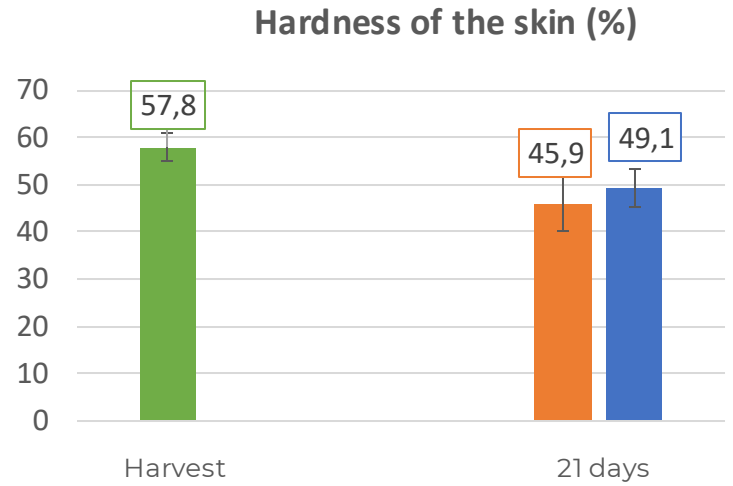
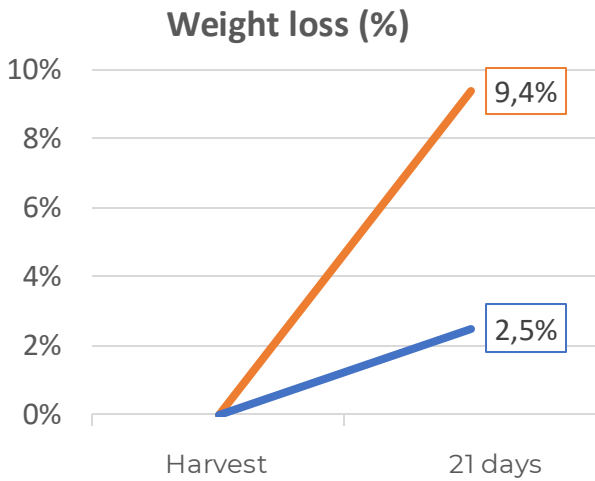
RESULTS

Harvest: 29, June 2022; Cat II, 40-45 mm size

Packaging: wooden crate, 1 layer

Classical cold room (2°C ; unregulated RH)

HDCold® cold room (2°C ; 98%RH)



CONCLUSIONS

The **HDCold® technology** has made it possible to:

- ✓ **Divide weight loss by 4**
- ✓ **Prevent wilting**
(out of 59 fruits, no occurrence in HDCold®, compared to 35 wilted fruits in classical storage)
- ✓ **Maintain better skin hardness**
- ✓ No significant differences in fungal development, background color, sugar content or titrable acidity.



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