

# Cherry tomato

2025



## AIM OF THE STUDY:

WHAT IS THE IMPACT OF HDCOLD® TECHNOLOGY ON THE STORAGE QUALITY OF CHERRY TOMATOES?

### Current practice:

- Recommended temperature : 12-14°C
- Heterogeneity in storage conditions depending on locations and producers (temperature and relative humidity)<sup>1</sup>

### 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



<sup>1</sup> Annibal et al. 2023. Impact du froid sur les qualités de la tomate. Infos CTIFL 388

# RESULTS

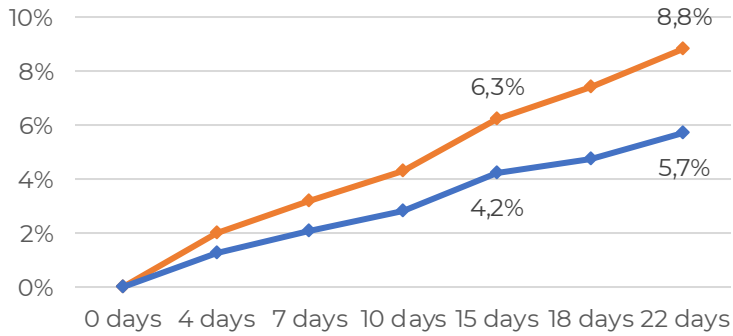
**Harvest/cold storage:** August 4, 2025

**Packaging:** 250g plastic tray

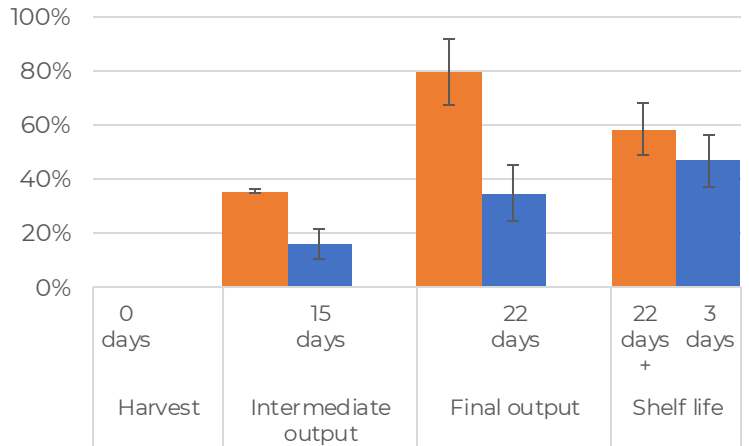
**Standard cold room** (11,7°C / 67 % RH)

**HDCold® cold room** (12,6°C / 90% RH)

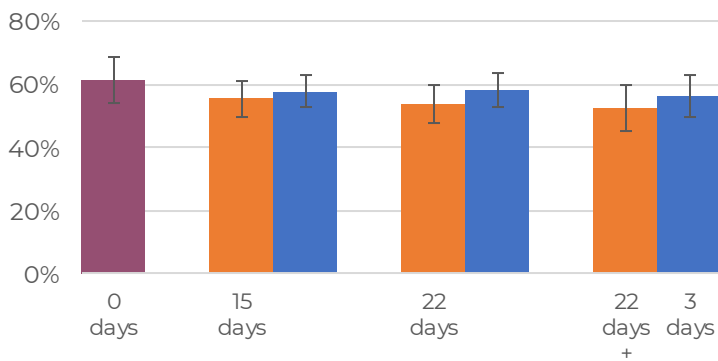
## Net weight loss (%)



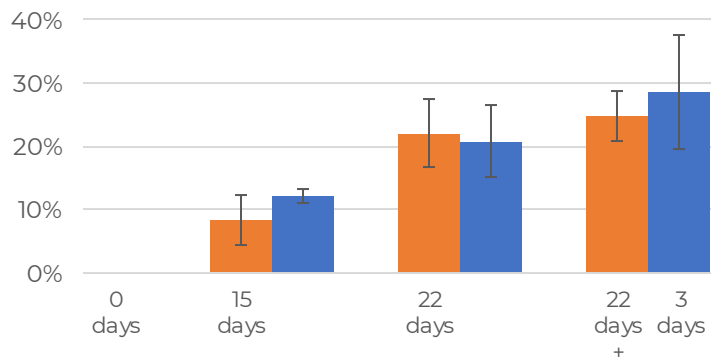
## Wilting (%)



## Epidermal resistance (%)



## Storage disorders (% affected)



On the same date, different letters indicate significant differences between the modalities (Student's t-test,  $p < 0.05$ ).

## CONCLUSIONS

Based on the results of this trial, HDCold technology® :

- ✓ Reduces weight loss
- ✓ Slows down the onset of wilting
- ✓ Maintains statistically superior skin firmness
- Equivalent number of storage disorders
- Slight decrease in sugar content and acidity

## RECOMMENDATIONS



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