RESULTS AND DISCUSSION

1997; Zhang and Yang, 2000; Cheng et al., 1999. However, this is not the case with the current study, where the effects of heat treatment on the quality of avocados were investigated in terms of their organoleptic properties.

In summary, the results indicate that heat treatment can significantly affect the quality of avocados, particularly in terms of their sensory attributes. Further research is needed to fully understand the mechanisms underlying these effects and to develop effective strategies for preserving avocados during transport and storage.

MATERIALS AND METHODS

INTRODUCTION

Avocado fruit is characterized by its unique taste and flavor, which are largely influenced by the quality of the fruit during cultivation and storage. Heat treatment is a common method used in agricultural practices to improve the quality of fruits and vegetables. However, the impact of heat treatment on the quality of avocados has not been extensively studied.

The objective of this study was to investigate the effects of heat treatment on the quality of avocados, using a randomized complete block design with three treatments: control, 40°C for 20 minutes, and 60°C for 20 minutes. The fruit was harvested from a single orchard and stored at 2°C for 2 weeks and evaluated for sensory attributes, such as color, texture, and flavor. The results showed that heat treatment significantly affected the quality of avocados, with the 40°C treatment resulting in the best overall quality.

ABSTRACT

Keywords: Passive conditioning, postharvest, heat, flavor, texture, quality.