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EFFECT OF DIFFERENT STORAGE MODES FOR THE SELF-LIFE OF THE HUNGARIAN SOUR CHERRY VARIETIES

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The modified atmosphere has been widely used for long-time storage of different fruits. The aim of our research was the investigation of the pre-and postharvest techniques in case of the different (Normal, MAP) storages for the control and the treated sour cherry. Different sour cherry varieties were examined during the study: Érdi bőtermő, Debreceni bőtermő, Petri, Canidate variety "D", Újfehértói fürtös. Shelf-life was monitored using disease severity index for detecting the activity of fruit decaying fungi. The incidence of the different fungi were also comparing at the end of the shelf-life tests. We are concluded the MAP storage has decreased the decay percentage. Different decay incidence and severity was detected for the different varieties during self-life studies at room temperature. The storage also has decreased self-life of the fruits of the Érdi bőtermő variety, following 6 weeks cold storage. The rate of the detected fungal genera reduced following cold storage. The optimization of the storage and the shelf-life of the *Prunus cerasus* fruits providing longer time for availability of fresh fruit with high nutritional value with the help of cold MAP storage. The postharvest techniques of the sour cherry can be developed with the adaptation of the methods used for other stone fruits in Hungary.

Keywords: Prunus cerasus, self-life, MAP storage, disease severity index, pre- and postharvest techniques