

O-7 (25)**CURRENT STATUS OF POSTHARVEST TECHNOLOGY RESEARCH OF PERSIMMON IN SPAIN**

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In the last years Spain has experimented one of the largest increases in the production of persimmon around the world. Thus persimmon has gone from being a minority crop to become a crop with great commercial expectations. Several agronomic, commercial and technical factors have contributed to this fast growth in the persimmon production. Among them, post-harvest researches could be considered one of the main causes that have allowed the development of this crop in the Mediterranean area. The introduction of new methods of deastringency has allowed the industry presents a new product well accepted by the market. Thus classic astringency removal method based on over-maturation of the fruit that results in very soft fruit has been replaced by treatments which allow astringency to be removed while preserving the firm texture of the fruit. The obtaining of non-astringent yet firm fruit provides numerous advantages for its handling during the marketing and transportation, with the consequent expansion of market opportunities. Postharvest researchers have also approached the storage and handling of the fruit. The continuous growth in persimmon production has forced to adapt storage technology that allows extending the commercial season. Taking into account that for persimmon fruit the storage time is limited by its susceptibility to chilling injury, treatments to control the symptoms have been adopted. Fruit handling in the packing house has had to be optimized in order to avoid physiological disorders that lead to fruit quality losses and to ensure that fruit reaches the final consumer in optimum conditions. All post-harvest technology that has been introduced is the result of many physiological, biochemical and technological studies carried out in the last years. In this work an overview of the recent advances in postharvest technology applied to persimmon fruit in order to preserve its quality after harvesting is exposed.

Keywords: Deastringency, storage, browning, chilling injury