

PRESS RELEASE

REPEAR

Towards a natural solution for an improved post-harvest pear conservation

Pears are the fourth most important fruit in the world. Pears are a highly perishable seasonal product which needs to be picked up before maturation. Once pears are harvested, they suffer a post-harvest treatment and storage in refrigerated chambers with modified atmosphere to be commercialized in optimal conditions.

During the refrigerated storage process the main cause of pear losses is the scald. This pathology is due to oxidative processes and it provokes the browning of the pear surface. Although this disorder does not affect the flavour either tenderness of the fruit, it makes impossible to market the product due to the unpleasant brown appearance.

Until now, the control of superficial scald has been carried out with chemical synthetic antioxidants. These antioxidants were applied onto the fruit before the cold storage and they avoided the oxidation of certain compounds produced by the fruit as response to the cold process conservation. The restrictions in the European legislation about the use of certain chemical products such as diphenylamine and ethoxyquin lead to focus the effort of pear production sector in the search of another solutions for anti-scalding.

REPEAR Project aims to develop an edible coating based on propolis, a natural antioxidant compound (scald is an oxidative processes) with fungicide behaviour, too. Hence, the novel product will join both effects: anti-scalding and fungicide.

REPEAR Project is formed by an European consortium integrated by 3 Associations: Denominación de Origen Peras de Rincón de Soto (Spain), Federação Nacional dos Apicultores de Portugal and EUCOFEL (Belgium), 3 SMEs: Soto del Ebro (Spain), Xeda International (France), HS Luftfilterbrau (Germany) y three research and development institutions: University of Malta, Instituto de Investigación y tecnología Agroalimentaria (Spain) and Tecnologías Avanzadas Inspiralia (Spain).



RE-PEAR



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