

## Effects of Grape Seed Oil on Postharvest Life and Quality of Some Grape Cultivars

**Authors :** Zeki Kara, Kevser Yazar

**Abstract :** Table grapes (*Vitis vinifera* L.) are an important crop worldwide. Postharvest problems like berry shattering, decay and stem dehydration are some of the important factors that limit the marketing of table grapes. Edible coatings are an alternative for increasing shelf-life of fruits, protecting fruits from humidity and oxygen effects, thus retarding their deterioration. This study aimed to compare different grape seed oil applications (GSO, 0.5 g L<sup>-1</sup>, 1 g L<sup>-1</sup>, 2 g L<sup>-1</sup>) and SO<sub>2</sub> generating pads effects (SO<sub>2</sub>-1, SO<sub>2</sub>-2). Treated grapes with GSO and generating pads were packaged into polyethylene trays and stored at 0 ± 1°C and 85-95% moisture. Effects of the applications were investigated by some quality and sensory evaluations with intervals of 15 days. SO<sub>2</sub> applications were determined the most effective treatments for minimizing weight loss and changes in TA, pH, color and appearance value. Grape seed oil applications were determined as a good alternative for grape preservation, improving weight losses and °Brix, TA, the color values and sensory analysis. Commercially, 'Alphonse Lavallée' clusters were stored for 75 days and 'Antep Karası' clusters for 60 days. The data obtained from GSO indicated that it had a similar quality result to SO<sub>2</sub> for up to 40 days storage.

**Keywords :** postharvest, quality, sensory analyses, *Vitis vinifera* L.

**Conference Title :** ICABBBE 2019 : International Conference on Agricultural, Biotechnology, Biological and Biosystems Engineering

**Conference Location :** Dublin, Ireland

**Conference Dates :** February 14-15, 2019