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## APENDICE



Figura I. Frutos con incrustaciones blancas en la columela



Figura II. Frutos parcialmente dañados por excesiva concentración de  $\text{CO}_2$



Figura III. Frutos totalmente dañados por exceso de CO<sub>2</sub>



Figura IV. Frutos con depresiones y manchas, signos de toxicidad al exceso de CO<sub>2</sub>









Tabla IV. SST, AT, ratio, firmeza, L\*, a\* y b\* de frutos tratados y no tratados con 1-MCP, a los 5, 6 y 7 meses de almacenamiento a 0 °C y 3 días a 20 °C.

Variables	Meses a 0 °C	TRATAMIENTOS	
		PAD	PAD-MCP
SST	5	12.87	12.65
	6	12.33	12.95
	7	12.72	12.45
AT	5	1.22	1.28
	6	1.18	1.21
	7	1.08	1.10
Ratio	5	10.56	9.94
	6	10.49	10.68
	7	11.80	11.27
Firmeza	5	0.93	1.27
	6	0.97	1.13
	7	0.63	1.07
L	5	49.00	49.09
	6	49.83	50.84
	7	46.36	50.42
a*	5	-12.51	-12.74
	6	-11.79	-12.01
	7	-10.55	-12.02
b*	5	24.54	24.90
	6	23.51	24.65
	7	22.33	26.34