

**Contribution for the assessment of ripening evolution of strawberry tree fruits during post-harvest**

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**Abstract**

The strawberry tree fruits from the shrub *Arbutus unedo* L. have red colour (resulting from the presence of  $\beta$ -carotene and anthocyanins pigments) when ripe. This study aimed to monitor the colour (measured in the CIELAB system) and the content of total soluble solids (expressed in °Brix) of those fruits over a post-harvest period of 21 days and to check if the fruits follow the behaviour of climacteric fruits. It was found that the values of parameters L \*, b \*, C \* and h ° decrease over time. Conversely, the parameters a\* and the °Brix content increase over fruit ripening time. The study of the respiration rate evolution and of the ethylene rate production will possibly confirm the climacteric behaviour of these fruits, as this study seems to indicate.