Figure Legends

Fig. 1. Firmness of ‘d’Anjou’ pear fruit after 7 d at 20 °C as a function of harvest timing, duration of ethylene conditioning, and duration of temperature conditioning at -0.5 and 10 °C in 2010. Initial harvest maturity (day 0) was identified as an average fruit firmness < 66.7 N. Points indicate mean values of four replicate fruit lots. Vertical bars indicate the standard error of the mean. Horizontal line at approximately 17.8 N indicates onset of ripeness with a buttery, juicy texture.

Fig. 2. Firmness of ‘d’Anjou’ pear fruit after 7 d at 20 °C as a function of harvest timing, duration of ethylene conditioning, and duration of temperature conditioning at -0.5 and 10 °C in 2011. Initial harvest maturity (day 0) was identified as an average fruit firmness < 66.7 N. Points indicate mean values of four replicate fruit lots. Vertical bars indicate the standard error of the mean. Horizontal line at approximately 17.8 N indicates onset of ripeness with a buttery, juicy texture.

Fig. 3. Firmness of ‘Comice’ pear fruit after 7 d at 20 °C as a function of harvest timing, duration of ethylene conditioning, and duration of temperature conditioning at -0.5 and 10 °C in 2010. Initial harvest maturity (day 0) was identified as an average fruit firmness < 57.8 N. Points indicate mean values of four replicate fruit lots. Vertical bars indicate the standard error of the mean. Horizontal line at approximately 17.8 N indicates onset of ripeness with a buttery, juicy texture.
Fig. 4. Firmness of ‘Comice’ pear fruit after 7 d at 20 °C as a function of harvest timing, duration of ethylene conditioning, and duration of temperature conditioning at -0.5 and 10 °C in 2011. Initial harvest maturity (day 0) was identified as an average fruit firmness < 57.8 N. Points indicate mean values of four replicate fruit lots. Vertical bars indicate the standard error of the mean. Horizontal line at approximately 17.8 N indicates onset of ripeness with a buttery, juicy texture.
Fig. 1  Sugar and Basile  Postharvest Biology and Technology
Fig. 2    Sugar and Basile  Postharvest Biology and Technology
Fig. 3  Sugar and Basile  Postharvest Biology and Technology
Fig. 4  Sugar and Basile  Postharvest Biology and Technology