

Method for storing cherries and sour cherries using a solution involves spraying the fruits before harvesting, drying and storing. During the flowering period and one day before harvesting, cherries and sour cherries are sprayed with an aqueous solution of berberine, consisting of 2% chitosan, 10% glycerin, 10% berberine, and the remainder water. The fruits are dried naturally, placed in plastic crates, and stored at a temperature of +4 to +0.5 °C and a relative humidity of 95±1%.