Guava is a tropical fruit that has acquired great importance at Zulia state, Venezuela, as it represents 90% of the domestic production. Most of it, 80%, goes to fresh consumption, however, there is a significant postharvest lost through the marketing chain due to the accelerated ripening process of these fruits. Since the decade of the 80’s, alternatives has been seeked to increase time and quality of stored fruits. In order to establish the effect of differents storage covers on the physical and chemical characteristics of guava fruits, for a period of five days, an experiment was conducted in a completely randomized design, with five treatments and five replications per treatment. The fruits used in the experiments were collected in a complete ripeness physiological state, and placed in plastic baskets of 15 kg. The covers evaluated were: brown paper (bag type); newspaper; agave fibers bag, foam, 1 mm thick, and a control treatment without coverage. The results showed that the most effective treatment to reduce the weight loss (PP) was the foam cover. No significant differences were found among treatments with respect to the physical and chemical characteristics evaluated. The fruits without coverage showed the highest values of sounds fruits (FS). Regarding to damaged fruits (FD), the greatest value were observed when agave fibers coverage was used. Based on these results, the storage cover types used to both transport and store fruits of guava up to 96 hrs did not affect their organoleptics characteristics.

Keywords
Psidium guajava, covers, physicochemical characteristics.