

Title Effects of exogenous oxalic acid on ripening and decay incidence in mango fruit during storage at room temperature

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Abstract

Mango fruit (*Mangifera indica* L. cv. Zill) were dipped in 5 mM oxalic acid solution for 10 min at 25 °C to investigate effects on ripening and decay incidence during storage at room temperature (25 °C). The results showed that oxalic acid treatment delayed fruit ripening and reduced fruit decay incidence compared to the control. It was suggested that the physiological effect of oxalic acid in decreasing ethylene production was an important contributor to delaying the ripening process. Oxalic acid treatment might be a promising method for postharvest storage of mango fruit.