

Title Effect of pre-storage at low temperature on quality of durian pulp stored at market display conditions

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Citation ISHS Acta Horticulturae 746:303-308. 2007.

Keywords *Durio zibethinus* Murr.; physico-chemical changes; sensory evaluation; storage life; quality

Abstract

The study was conducted to determine the effect pre-storage at low temperature on quality of durian pulp stored at market display conditions. The fruits of D24 cultivar were harvested at mature stage and ripened under ambient conditions. The pulp was packed into polypropylene plastic containers and pre-stored for 1 or 2 weeks at 2°C and then were transferred to storage at 8°C to simulate market display conditions. Fresh pulp of D24 durian pre-stored for 1 week at 2°C can be kept further up to 12 days at 8°C. However, pulp, after being pre-stored for 2 weeks at 2°C, can only be stored further for 9 days at 8°C. There were no significant changes in soluble solids, sugar and starch contents of durian pulp during storage at 8°C. However, yellow colour of the pulp became less golden toward the end of storage period.