

**Title** Effect of low temperatures on postharvest loquat fruit  
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#### **Abstract**

The fresh-keeping experiments of loquat fruit grown in Ankang, Shaanxi Province were carried out under different temperature and humidity conditions. The results showed that the weight loss and rotten rate of loquat fruit were significantly decreased by application of low temperature storage. The rates of weight loss and the rotten rate were 31.46 and 88.45%, respectively, at room temperature while they were 5.14 and 2.74% after 28 days of storage and 8.48 and 19.33%, respectively, after 56 days of storage, at  $2.5 \pm 0.5^{\circ}\text{C}$ . Storage in fresh-keeping bags which can maintain high humidity and retard water loss reduced the rates of weight loss and rotten rate, which were 1.16 and 14.32% at  $2.5 \pm 0.5^{\circ}\text{C}$  after 56 days, respectively. During storage, hardness of loquat fruits increased and flavor of fruit became gradually poor, due to the reduced contents of total sugars.