

Title Postharvest biology and storage of santol
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Abstract

Santol (*Sandoricum indicum*) is a climacteric fruit having distinct climacteric respiration and ethylene production. The fruit should be harvested when fully yellow in color, which is still in the pre-climacteric stage, in order to obtain its best eating quality. After harvest, the peel's firmness and titratable acidity decreased while soluble solids increased moderately. However, soluble solids and titratable acidity of the aril were rather stable. Storage of santol should be done at above 14°C to avoid chilling injury, and could be kept for about 3 weeks. Chilling injury symptoms are browning of the skin and the inner peel portion, and translucency of the aril.