

Title Effect of storage temperature on peel color and physiological changes of longkong fruit (*Aglaia dookkoo* Griff)

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Citation ISHS Acta Horticulturae 804:599-604. 2008.

Keywords longkong; storage temperature; browning; quality; physiology

Abstract

Longkong (*Aglaia dookkoo* Griff) is originated in tropical region and classified as a non-climacteric fruit. Its postharvest life is very short due to browning of the peel. This study was attempted to reduce the browning disorder of longkong fruit by using temperature management. Longkong fruit from a commercial orchard were selected and stored at 13 and 25°C. Weight loss, peel color (L value), browning score, respiration and ethylene production rate were determined every 2 days. Longkong fruit stored at 13°C reduced weight loss and browning disorder and also maintained higher L value compared with those at 25°C. Fruit stored at 13°C had storage life of 12 days judged by a browning score, while at 25°C had storage life of 2 days. Respiration and ethylene production rate of longkong fruit stored in both temperatures showed a similar pattern and were no significantly difference. The results indicated that storage temperature at 13°C can maintain a better external quality of longkong fruit than at 25°C.