

Title External quality and physiological changes in longkong fruit (*Aglaia dookoo* Griff) during storage at various relative humidity

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Abstract

The physicochemical and physiological changes in longkong fruit stored at 70, 80 or 90% relative humidity (RH) at 25°C were determined. The overall fruit quality declined most rapidly at 70% RH due to peel browning and weight loss. The fruits also showed higher respiration and ethylene production rates than those at 80-90% RH. RH effects on ascorbic acid, soluble solids and acidity contents were not clear. Shelf life was mainly limited by peel browning and was only about 4 days at 70% RH and 12 days at 80-90% RH. The increased disease infection at 90% RH contributed to higher browning of fruits than at 80% RH.