

Title Effect of different storage temperature on quality of java apple fruit
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Abstract

Java apple (*Eugenia javanica* Lamk) fruits bruise easily, and are highly perishable and weight loss. The objective of this research was to study the quality of Java apple fruits stored at different temperatures. Java apple fruits were stored at 6, 12, and 18°C (~91 %RH) for 14 days. Fruits were evaluated of chilling injury index (pitting), ion leakage, vitamin C content, firmness, soluble solids (SS), titratable acidity (TA), color change and weight loss every 2 days. The results showed that a* value, firmness, SS and TA of fruits stored at all temperatures were not significantly different. Java apple fruits stored at 6 and 12 °C showed pitting and scald symptom on the skin and had higher ion leakage in the skin than those stored at 18 °C. In contrast, ion leakage in the pulp of fruits stored at all temperatures was not significantly different. Fruits stored at 6°C had the lowest of L * and b* value, weight loss and vitamin C content. The results suggested that chilling injury of java apple fruits correlated with ion leakage in fruit skin.