

Title Quality changes in paprika fruits (*Capsicum annuum* L.) as affected by cultivars and storage periods

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Abstract

Quality changes of paprika fruit during storage at 4, 7, and 10°C were assessed using six cultivars, “Fiesta”, “Furore”, “Kappy”, “Sirena”, “Sonogong”, and “Special”. A slight decrease in fruit firmness and fresh weight occurred in every during storage with lower extent in treatments and cultivars. After 45 days storage, the highest fruit firmness was shown in “Furore” at 10°C while the lowest fruit firmness was found from “Sirena” at 4°C. All cultivars stored at 10°C had less fruit stalk browning. “Sonogong” stored at 4°C presented the most severe fruit stalk browning, whereas that of “Special” stored at 10°C showed the least browning after 45 days storage. Percentage of marketable fruit decreased dramatically from 20 days storage and was slightly affected by cultivar and storage temperature and duration.