

**Title** Effect of Salicylic acid on Postharvest Quality of Mango cv. Nam Dok Mai  
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#### **Abstract**

The effect of Salicylic acid on postharvest quality and storage life of Mango (*Mangifera indica* L. cv. Num Dok Mai) was investigated. Mango was dipped in with 0 (control), 0.5 and 1.0 mM Salicylic acid and then stored at 8 and 13 °C, 90% RH. Salicylic acid at 0.5 mM delayed fruit ripening, retarded ethylene production and induced the activities of enzymatic antioxidants namely, superoxide dimutase (SOD) and catalase. The storage life of mango fruit at 8 °C was 30 days while at 13 °C was 25 days. However, dipped mango which treated with salicylic acid had the storage life similar as control treatment.