

Title Effects of citric acid treatments on the postharvest fruit quality of *Ziziphus jujuba* mill. 'Linyilizao'

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Abstract

The fresh fruits of *Ziziphus jujuba* Mill. 'Linyilizao' were soaked in different concentrations of citric acid solution (0.5, 1 and 1.5%) for 3 h after harvest, and then stored in refrigerator at 4°C. The soluble sugar, titratable acidity and vitamin C contents were determined every 5 days. The results showed that the content of vitamin C tended to decline. All the citric acid treatments kept the vitamin C at higher levels than the contrast with the best result at 1.5% citric acid treatment. The contents of soluble sugar and titratable acidity increased at the initial storage stage and then decreased. Treatment with 0.5% citric acid could slow down the declines of soluble sugar and titratable acidity contents. In conclusion, treatment with citric acid (0.5~1.5%) is helpful for keeping fruit quality of Chinese jujube during storage.