

**Title** Effect of ultrasound treatment on fruit decay and quality maintenance in strawberry after harvest

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#### **Abstract**

The effects of ultrasound treatment on fruit decay and physiological quality of strawberry fruit were investigated. Freshly harvested strawberries were treated with 0, 25, 28, 40 or 59 kHz ultrasound at 20 °C for 10 min and then stored at 5 °C for 8 days. The results showed that 40 kHz ultrasonic treatment significantly reduced decay incidence and numbers of microorganism. Ultrasound treatment also inhibited the decrease of firmness and maintained significant higher levels of total soluble solids (TSS), total titratable acidity (TA) and vitamin C. Treatments with 25 and 28 kHz ultrasound had no significant effects on fruit decay and quality deterioration of strawberry fruit. Thus, ultrasound treatment has potential to extend shelf-life and maintain quality in strawberry fruit.