

Title The effects of fruit size on storage life and fruit quality attributes of *Actinidia deliciosa* 'Hayward'

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Abstract

Kiwi Fruit quality during storage is important. This research focused on the effects of fruit size on postharvest storage life and fruit quality of *Actinidia deliciosa* 'Hayward'. Kiwifruit were harvested and sized for 'Hayward'. Three different marketable sizes (small, medium, and large) were used for this study. The fruit quality was assessed initially and remaining fruit was placed in cold storage. The soluble solids content (SS), SS:titratable acidity ratio (TA), SS:T A, ascorbic acid and Weight loss measured during the experimental period. Increased for all sizes while the fruit weight and TA decreased in response to the length of time in cold storage. The larger sized fruit reportedly have greater potential for a long storage life. Additionally, medium and large fruit had lower TA, greater SS and SS:TA than small in the latter weeks.