

**Title** Effect of harvesting stage on storage life of 'Kinnow' mandarin  
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#### **Abstract**

The efficacy of harvest time on shelf life of 'kinnow' mandarin was investigated in south west of Iran. Fruits were harvested in three different times: at the first of color change, at the complete color change and at 15 days after the complete color change. Harvested fruits were disinfected by thiabendazole and evaluated at room temperature (20°C) and cold storage (8°C) conditions. Total soluble solid (TSS), total acidity, pH, vitamin C, fruit weight loss and percentage of fruit decay were evaluated at harvest time, and monthly during a three month storage. The study was conducted using completely randomized design (CRD) with three replications. Each experimental unit was consisted three plastic baskets comprising 40 fruits. Results of two years of study (2004-2006) showed that the best harvest time for 'Kinnow' mandarin was complete color change stage. Stored fruits did not show any significant difference during the first month of storage at either conventional or cold storage. However differences were observed during second and third month of storage. The highest weight loss in both ordinary and cold (8°C) storage occurred for fruits harvested at the beginning color change and those harvested at complete color change stage. Fruits harvested at complete color change stage had the least weight loss as well the highest total soluble solid (TSS), acid and vitamin C.