**Title** Postharvest storage characteristics of fruiting body of *Neolentinus lepideus* according to different relative humidities during growing period of it

**Author** Myoung-Jun Jang, Dae-Hoon Jeon, Yun-Hae Lee, Young-Cheoul Ju, Young-Bok Yoo

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**Abstract**

This study was carried out to elucidate postharvest storage characteristics of fruiting body of *Neolentinus lepideus* according to different relative humidities during growing period of it and had relative humidity treatments of 65%, 75%, 85% and 95% and 50 days in storage. When considered as marketable freshness, shelflife was longest as 30days at the relative humidity of 85% and 95%, which was 5 days longer than at the relative humidity of 65% and 75%. Rate of fresh weight loss during storage was lowest as 2.81 % after 50 days in storage at the relative humidity of 95% and was highest as 3.62% at the relative humidity of 65%. In hunter color value of pileus during storage, L value was highest at the relative humidity of 95%. B value was lowest at the relative humidity of 95% and was highest at the relative humidity of 65%. In physical characteristics of stipe during storage, hardness, springiness and brittleness was lowest at the relative humidity of 95% and was highest at the relative humidity of 65%. In conclusion, the relative humidity of 95% during growing period of *Neolentinus lepideus* was most optimal for quality maintenance during postharvest storage of its fruiting body.