

Title Postharvest biology and storage of *Baccaurea ramiflora* Lour. (Burmese Grape) Cv. Reinthong

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Abstract

A study on fruit of *Baccaurea ramiflora* Lour. (Burmese grape) cv. Reinthong at mature yellow and yellow-red stages at 25°C showed that respiration and ethylene production rates of fruit at both stages were similar and stable for 10 days at about 17 mg CO₂/Kg.hr and 0.6 µl C₂H₄/Kg.hr, respectively. Total soluble solids and titratable acidity of the pulp were rather stable, while antioxidant capacity and firmness decreased slightly. On the other hand, ascorbic acid content declined rapidly. The results indicate that it is a non-climacteric fruit. A study on storage temperatures at 10, 12, 15 and 25°C revealed that the optimum storage temperature was 12°C. At this temperature weight loss, skin browning, and fruit rot were lowest. However, upon exposure to ethylene, the fruit drop from their peduncles dramatically at concentrations as low as 0.01 µl/L. Well ventilated packaging is recommended for storage of this fruit.