

# Postharvest quality changes in fresh-cut and whole miniature golden apple fruits stored under refrigerated conditions

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## Abstract

Mature green miniature golden apple fruits were stored uncut or sliced into quarters with the skin and seeds intact and stretched-wrapped in polystyrofoam trays and stored at 7-8 and 20-22°C up to 16 days and evaluated for percentage fresh weight losses, internal and external color, firmness, total soluble solids, total titratable acidity, pH and percentages marketability and decay-free samples. Throughout storage particularly at 7-8°C whole fruits maintained better quality compared to fresh-cut fruits. Inception of fungal decay in fresh-cut fruits became more visible at higher temperatures. However, chilling injury symptoms were noted for whole fruits stored at 7-8°C as early as 13 days in storage and progressed more as storage duration increased to 16 days. Fresh-cut quarters stored at 7-8 and 20-22°C showed signs of desiccation after 8 days in storage. Stretch-wrapping of fresh-cut golden apple fruits and storage at reduced temperatures is a viable option providing moisture loss is curtailed to a minimum.