Postharvest storage of *Citrus tankan* fruit under normal condition and cold storage

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## Abstract

Citrus tankan is one of the superior local fruit products from southern Kyushu and Okinawa, which is considered excellent in taste and contains a high nutritional composition. Postharvest storage of Citrus tankan is very important in order to supply a high quality product for consumers and reduce postharvest losses. Sugar and mineral contents were evaluated during 30 days of cold storage, which involve a low temperature, high humidity (5°C, 85%) and during normal condition (25°C, 65%). The a-color value, soluble solids content, and fruit weight loss increased with number of storage days under both conditions. Acidity was stable during normal storage. Meanwhile, respiration and rupture force of Citrus tankan was higher under normal storage conditions than during cold storage.