

#### Abstract:

Structures of epidermal tissue in commercially-grown strawberry fruits were compared in seven *Fragaria x ananassa* cultivars and one *F. chiloensis* selection by using a scanning electron microscopy. All varieties used for the experiment had a single epidermal layer. This result suggests that high tolerance of *F. chiloensis* to rough handling and long storage is not due to different morphology of epidermal layers from *F. x ananassa*. Storability of *F. chiloensis* at 12°C was between 7 and 13 days. Fruit firmness of *F. chiloensis* did not apparently change during the first 7 days of storage. There was a linear loss of fruit water content during storage, reaching 7% after 13 days of storage. Our data suggest that inhibition of fruit softening during storage and high tolerance to disease infection of the epidermal layer may contribute to high storability of *F. chiloensis*.