Abstract:

Variation in storage life within and among fruit batches costs kiwifruit (*Actinidia deliciosa* 'Hayward') producers throughout the world millions of dollars each year. Investigation of the effects of preharvest factors and postharvest treatments on storage life of kiwifruit will contribute to both improved orchard management for higher quality fruit and improved postharvest management for reducing fruit loss. A rationalized methodology is proposed based on both research experience and literature to promote better and comparable results between research groups. Emphasis is placed on improvement of (1) firmness measurement; (2) temperature equilibration for firmness monitoring; (3) calculation of storage life based on fruit firmness monitoring data; (4) sample preparation for mineral analysis. Comparisons between different procedures in each of the four aspects are presented to demonstrate the improvements of the recommended methodologies.