

Abstract:

This research was conducted with apple (*Malus communis* L.) cultivars Granny Smith, Elstar and Jonagold between 1999-2001. Fruits were stored at $0\pm 0.5^{\circ}\text{C}$ and 90-95% relative humidity (RH) under normal atmosphere (NA). During storage period and at the end of shelf life, physical and chemical analyses as weight loss, respiration rate, titratable acidity (TA), pH, water soluble solids (WSS), fruit flesh firmness (FFF), pectin esterase (PE) activity, and fruit skin colour (L, a, b) were determined. Optimum storage period for each apple cultivar was determined.