

Abstract

'Chok Anan' mangoes were harvested at mature (90 days after flowering) and stored in controlled atmosphere condition such as; 21% O₂ + 0.03% CO₂, 3% O₂, 5% O₂, 5% CO₂ and 10% CO₂ at 13°C, 90%RH. The results showed that mangoes stored in 10 % CO₂ could prolong storage life for 30 days. Mangoes stored in 5 % CO₂ have storage life for 25 days and 21% O₂ + 0.03% CO₂, 3% O₂ and 5% O₂ was also 20 days. Furthermore, 10% CO₂ also effects on suppression of respiration rate, reduction of ethylene production, firmness change, weight loss and peel/pulp color, without of fermentation metabolites and remained good quality.