Abstract

Mango fruits cv. 'Namdokmai' at the mature green stage were stored at 8°C in air (control) or in 3, 5, 10 or 15% CO_2. High CO_2 regardless of concentration remarkably decreased weight loss and slowed down softening. Respiration rate also decreased with high CO_2 treatment at 3-5%. At 10-15% CO_2, respiration rate was much higher than that in air and the fruit developed surface discoloration, pitting and off-odor resulting to a shorter shelf life than in air. In contrast, 3-5% CO_2 increased fruit shelf life by about 10 days longer than that in air