

### **Abstract**

Mango fruits cv. 'Namdokmai' at the mature green stage were stored at 8°C in air (control) or in 3% or 5% O<sub>2</sub>. Both low O<sub>2</sub> treatments had comparable inhibitory effect on weight loss and respiration rate. After 30 days storage, the fruits lost only less than 2% of their original weight whereas in air, weight loss was more than 15%. Respiratory inhibition by low O<sub>2</sub> was also very remarkable as the rates never increased to levels similar to that in air throughout the storage period. Pulp softening was more effectively inhibited by 3% O<sub>2</sub> than 5% O<sub>2</sub>. However, this did not translate into a corresponding increase in shelf life. All low O<sub>2</sub>-stored fruits lasted in storage by 10 days longer than that in air.