

### **Abstract**

Durian is a fruit that has more maturity detection difficulties than any other fruit. Currently, most maturity indices used are subjective. However, in order to invent a tool to determine durian maturity, it must first be established just what is a mature durian. Studies during fruit growth and development in 'Kradum' durians revealed that the pulp accumulated as much as 2 % of dry matter per day during their food accumulation period, 3 to 4 weeks before maturity. Minimum dry matter content of about 28 % was needed for 'Kradum' durians to match the minimum eating quality. This level of dry matter was nearly identical to the 27 % official standard for this durian cultivar, recently announced in 2002. When examining the fruit destined for export, it was found that the exporters had adopted their maturity selection process to meet the official criteria, and had succeeded in the third season. However, the study also revealed that there was quite a high variability in the pulp dry matter among fruits from different orchards and seasons. Hence, further study on the influence of the environment and cultural practices are needed.