

### **Abstract**

Modified Atmosphere Packaging (MAP) has been often used to extend the shelf life of fresh fruit and vegetables. In order to maintain quality and increase in storage life of “Shafi Abadi” apples, an experiment was conducted in split plot design with four replication using Modified Atmosphere Packing. Treatments were three different storage temperatures (1, 4 and 25° C); gas combinations with two levels (2% CO<sub>2</sub> – 3% O<sub>2</sub> and 4% CO<sub>2</sub> - 1% O<sub>2</sub>) and two types of polymeric films (polyethylene, polyethylene with cellophane). The tissue firmness, TSS, rate of ethylene production, EC and TA were measured and estimated every 14 days. The results showed that using of MAP had the important role in keeping quality of “Shafi Abadi” apples according to TSS, EC, pH and rate of ethylene production and storage life was increased considerably.