

### **Abstract**

Four apple cultivars Diwa , Elstar (l – MCP treated and controls) and Idared were stored under ULO conditions for nine months. After removal from storage they were held at 20°C for seven days. Firmness of the apples was assessed by non destructive measurements using a Greefa (IFD unit) as well as an Aweta (acoustic unit) device. Following this, apples were subjected to consumer testing; one apple per person and each tasting one slice of an apple. On the remaining apple a MT firmness measurement was performed. Furthermore soluble solids content and acidity were determined. Correlation between non destructive and MT firmness was weak, whereas measurements generated by the Greefa and Aweta units concurred. MT firmness was more reliable in predicting consumer judgment than the non destructive techniques. L-MCP Elstar were firmer than the untreated ones and were preferred by the consumers.