

Title Modified atmospheres affect the quality and storage life of rambutan fruit (*Nephellium lappaceum* L.)  
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Citation ISHS Acta Horticulturae 712: 667-670. 2006.  
Keywords Rambutan; *Nephellium lappaceum* L.; modified atmosphere; polymeric film; export packing; cold storage; fruit quality; shelf life

### **Abstract**

Modified atmosphere packaging (MAP) of rambutan fruit cv. 'Rong-rein' (*Nephellium lappaceum* L.) harvested at export-ripeness stage (color stage 4-5 with light red peel and green spinterns) was done using 13 or 15  $\mu\text{m}$  thick polyvinyl chloride (PVC), 13  $\mu\text{m}$  thick polyvinyl dichloride (PVDC) and 15 or 20  $\mu\text{m}$  thick linear low density polyethylene (LLDPE) films. Storage was done at 13°C with 90% RH. All MAP films reduced pericarp browning shown as higher  $L^*$  and lower  $a^*$  values than that of fruits held in the open (control). All MAP films also reduced losses in fruit weight, peel water and firmness.