

**Title** Physiological and quality changes in different parts of 'Red Maradol' papaya during postharvest period

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**Citation** ISHS Acta Horticulturae 804:363-366. 2008.

**Keywords** papaya; ripening; quality; physiological changes

#### **Abstract**

Ripening changes in different parts of the fruit (base, middle and stem end) of 'Red Maradol' papaya were determined during storage at room temperature ( $25\pm 2^{\circ}\text{C}$ , 60-70% RH). Fruit harvested at the 1/4 yellow peel stage turned completely yellow (hue angle of 90) within 3-4 days of storage. Firmness and hue angle in the three parts of the fruit decreased with increasing degree of ripening while soluble solids content slightly increased. However, there were no significant differences in firmness and hue angle among the three parts of the fruit. Soluble solids content did not also differ significantly, but it showed an increasing trend at the middle part of the fruit. Respiration rate of the whole fruit increased with storage and reached peak level after 5 days while ethylene production rate increased up to the end of the 7-day storage period without showing a climacteric peak.