

**Title** Influence of postharvest storage on firmness and colour changes in fresh-cut cantaloupe (*Cucumis melo* L. var. glamour)

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### **Abstract**

Degree of fruit ripeness at postharvest period considerably affects the physical properties of the fresh-cut product. Appearance and texture are two of the most important physical properties affecting the quality of fresh-cut fruit during purchasing activity. In this study, colour and firmness of the fresh-cut cantaloupe at different ripening were observed to evaluate the quality retention of the product. Untreated and 1 % calcium chloride treated samples were used to investigate the effectiveness of calcium salt as firming agent in fresh-cut cantaloupe. Prepared samples were stored at 2°C and 87% relative humidity, RH, for 19 days to evaluate chromaticity, hue angle, and firmness. As expected, firmness of treated sample remained unchanged throughout storage. Hue angle of both samples were not affected by treatment and storage duration while chromaticity of treated sample was significantly lower than control. Different postharvest ripening also did not cause any quality changes on both samples.