

Abstract:

Low O₂ controlled atmospheres were studied to determine suitable low O₂ concentrations to extend the storage-life of mangosteen fruit. Light red harvested mangosteens were cleaned and stored under 1, 2, 4 and 6 % O₂ at 15°C with 90-95% RH. Control fruit were stored in air (21% O₂). The results showed that the fruit could be stored in 2-4% O₂ and 6-21% O₂ for 7 and 5 weeks, respectively, with marketable appearance and good eating quality. The fruit stored in 1% O₂ had off-flavour after 4 weeks of storage, although it had marketable appearance until week 5 of storage.