

### **Abstract**

Persian muskmelon fruit (*Cucumis melo* L., Group Reticulatus, cv. Semsory) were dipped in hot water of 55°C for 3 min, or in 59°C for 2 minutes and then were packed in 10 or 30µm thick low-density polyethylene bags. Control fruits for hot water treatment received no treatment and control fruit for polyethylene bag were placed without any bag in fiberboard cartons. All fruits were stored at 2.5°C for 3 days. Hot water treatment and 30 µm polyethylene bag effectively increased fruit storage life and retained quality attributes. This treatment effectively controlled fungi rots and the combination of hot water treatment with 30 µm thick polyethylene bag was more effective in retaining quality than either treatment alone 10 µm thick Polyethylene diminished fruit quality because increased fungi rots.