

### **Abstract**

Effects of heat treatment prior to storage of MAP papaya fruits (4 weeks) at low temperature (10°C), on the subsequent ripening at ambient temperature (28°C) and post-harvest quality were studied. Fruit quality as characterized by chilling injury (CI) alleviation and texture retention was enhanced in fruits given HT, particularly when coated with a polymeric film. Fruit of all treatments retained their capacity to synthesize ethylene upon returning to ripening temperature, however, differed markedly in the ability to sustain texture. It appears greater post-harvest quality maintenance in HT fruit was attributed, in part, to ability to maintain cell wall integrity and suppression of particular softening enzymes activity.