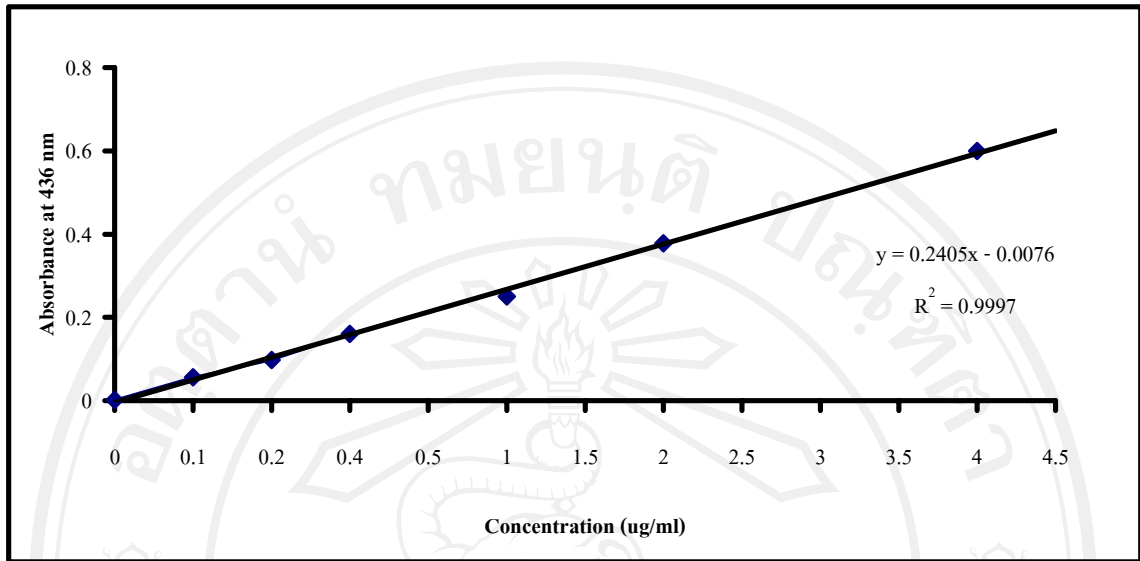
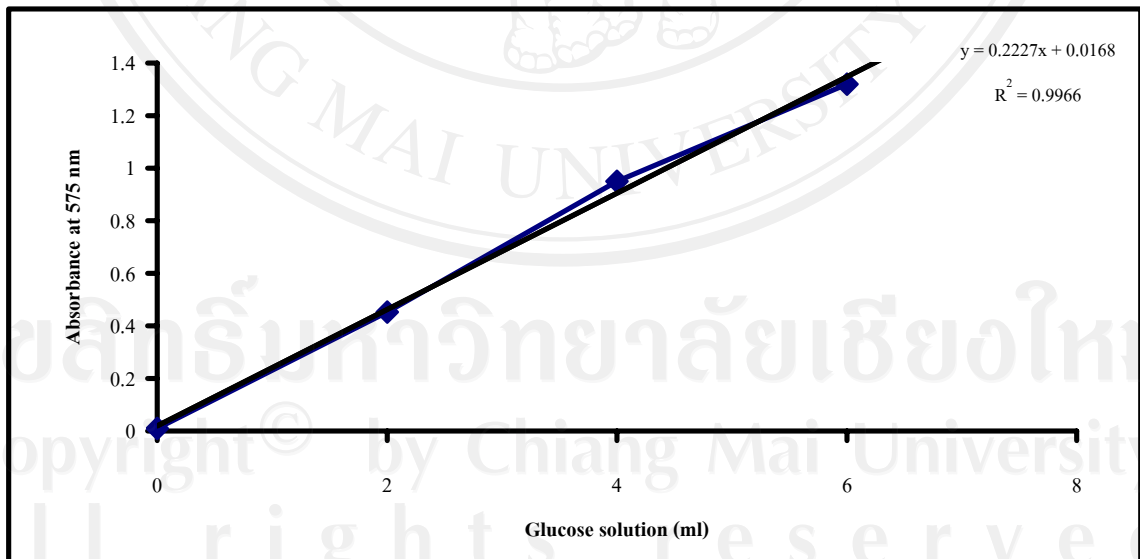


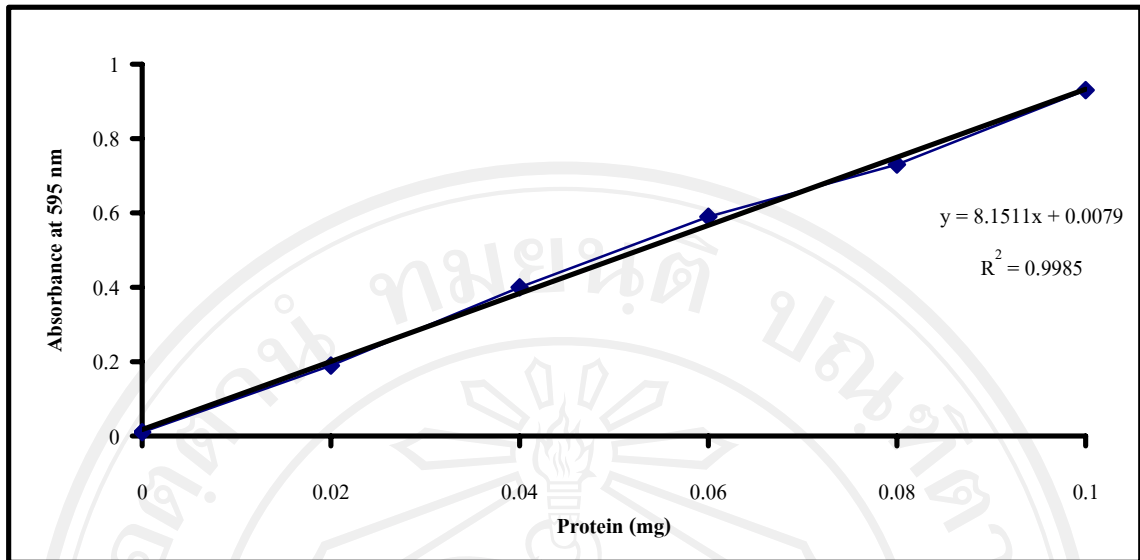
Appendix



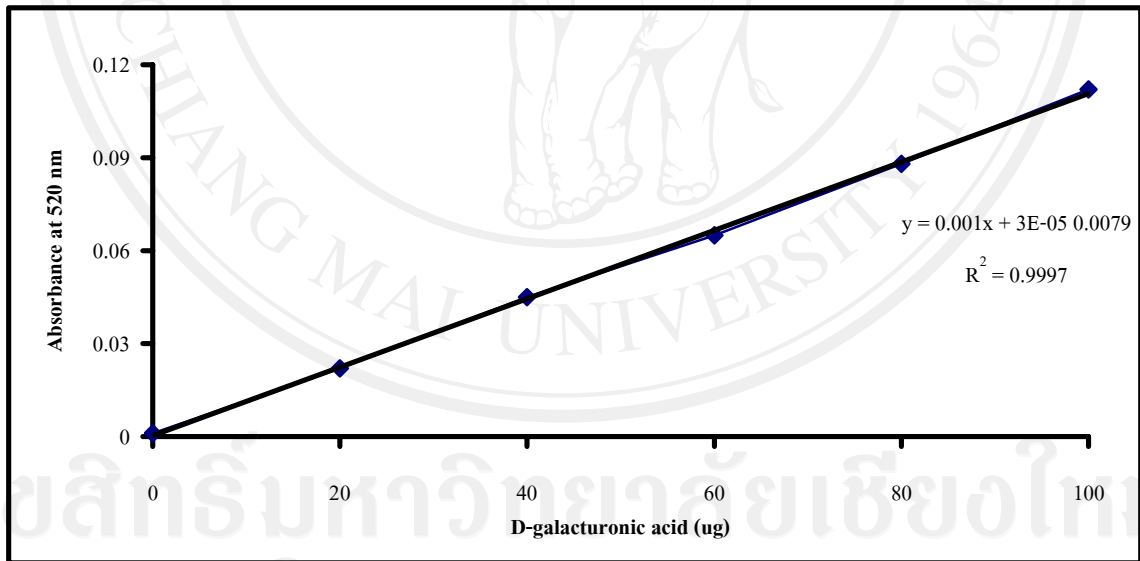
Appendix Figure 1 Standard curve between β -carotene concentration and absorbance at 436 nm for assay β -carotene content



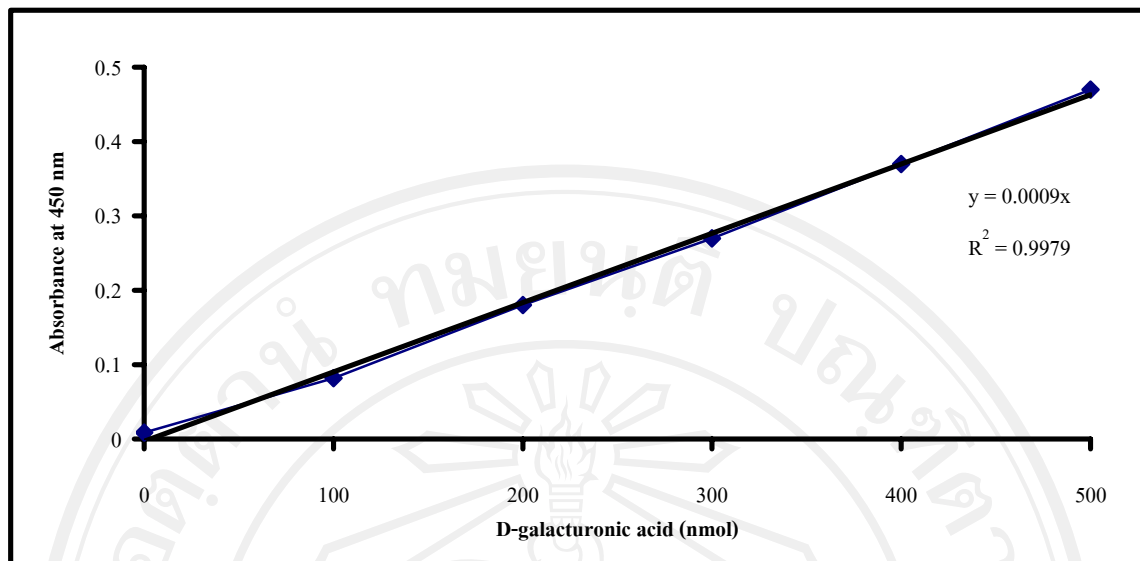
Appendix Figure 2 Standard curve between glucose concentration and absorbance at 575 nm for assay starch content



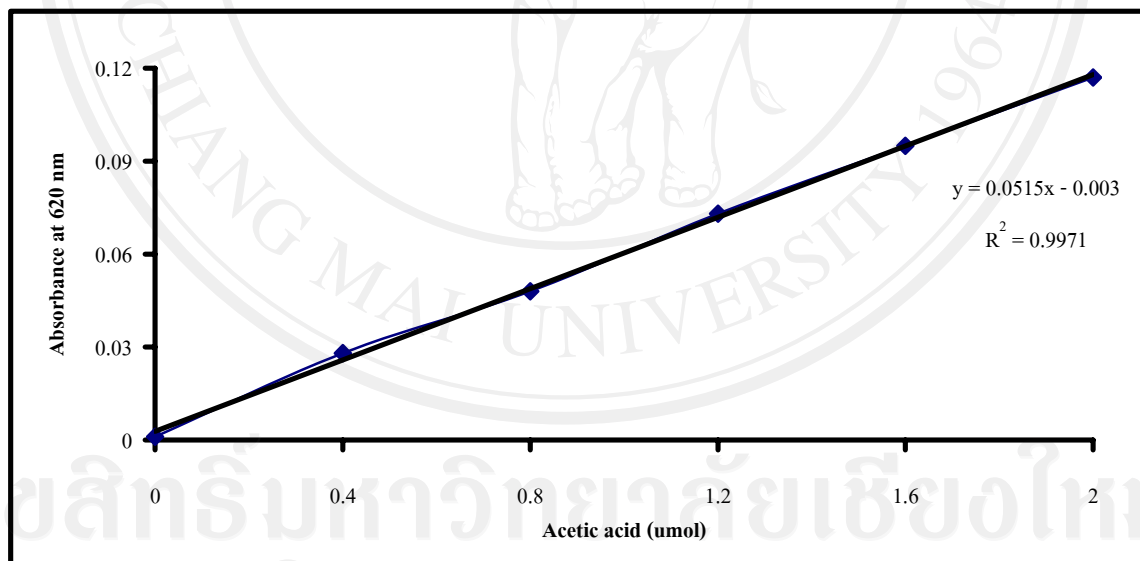
Appendix Figure 3 Standard curve between protein concentration and absorbance at 595 nm



Appendix Figure 4 Standard curve between D-galacturonic acid and absorbance at 520 nm for assay WSP content



Appendix Figure 5 Standard curve between D-galacturonic acid and absorbance at 450 nm for assay PG activity



Appendix Figure 6 Standard curve between acetic acid and absorbance at 620 nm for assay PME activity

Appendix Table 1 Effects of maturity on firmness of 'Keaw Morakot' mango fruit stored at ambient condition (26-31°C, 60-70% RH)

Maturity	Firmness (Newton) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	116.65 ^a	108.22 ^a	94.97 ^b	64.96 ^a	56.14 ^a	43.97 ^a	20.82 ^b	10.08 ^b
Maturity 2	117.75 ^a	107.23 ^a	95.29 ^b	62.62 ^b	57.81 ^a	42.76 ^{ab}	25.36 ^a	14.05 ^a
Maturity 3	111.89 ^a	104.89 ^a	97.18 ^a	61.45 ^b	50.05 ^b	40.07 ^b	24.06 ^a	13.10 ^a
CV (%)	20.32	22.98	9.95	8.04	12.28	8.33	10.55	9.25

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 2 Effects of maturity on L* of 'Keaw Morakot' mango pulp stored at ambient condition (26-31°C, 60-70% RH)

Maturity	L* of pulp *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	70.62 ^a	68.35 ^a	62.72 ^b	56.14 ^b	57.94 ^a	50.24 ^a	47.17 ^a	44.64 ^a
Maturity 2	71.06 ^a	66.27 ^a	63.92 ^b	58.76 ^{ab}	50.85 ^b	48.72 ^{ab}	45.58 ^a	43.92 ^a
Maturity 3	69.78 ^a	64.56 ^a	67.67 ^a	60.38 ^a	49.27 ^b	46.85 ^b	46.44 ^a	43.97 ^a
CV (%)	10.25	20.55	18.32	12.36	10.21	11.23	18.28	16.54

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 3 Effects of maturity on L* of 'Keaw Morakot' mango peel stored at ambient condition (26-31°C, 60-70% RH)

Maturity	L* of peel *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	55.32 ^a	56.62 ^a	55.56 ^a	55.69 ^a	55.01 ^a	56.02 ^a	56.39 ^a	55.67 ^a
Maturity 2	55.52 ^a	55.85 ^a	56.25 ^a	56.31 ^a	56.20 ^a	56.47 ^a	55.35 ^a	56.04 ^a
Maturity 3	56.15 ^a	56.02 ^a	56.36 ^a	55.63 ^a	55.32 ^a	56.32 ^a	56.05 ^a	55.63 ^a
CV (%)	6.22	10.02	5.32	2.36	4.35	1.56	9.65	8.36

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 4 Effects of maturity on hue of ‘Keaw Morakot’ mango pulp stored at ambient condition (26-31°C, 60-70% RH)

Maturity	Hue of pulp *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	82.25 ^a	78.45 ^a	75.56 ^b	74.25 ^a	71.13 ^{ab}	65.56 ^b	58.09 ^b	56.54 ^b
Maturity 2	83.56 ^a	77.78 ^a	78.87 ^a	75.54 ^a	73.33 ^a	70.78 ^a	65.52 ^a	62.24 ^a
Maturity 3	82.32 ^a	79.56 ^a	75.98 ^b	75.56 ^a	68.89 ^b	62.23 ^b	60.65 ^b	57.78 ^b
CV (%)	12.56	15.02	2.33	11.25	2.95	3.05	6.02	2.44

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 5 Effects of maturity on hue of ‘Keaw Morakot’ mango peel stored at ambient condition (26-31°C, 60-70% RH)

Maturity	Hue of peel *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	168.32 ^a	168.56 ^a	168.36 ^a	169.64 ^a	168.69 ^a	169.69 ^a	168.34 ^a	168.69 ^a
Maturity 2	169.02 ^a	168.20 ^a	168.89 ^a	169.38 ^a	169.71 ^a	168.36 ^a	169.25 ^a	169.82 ^a
Maturity 3	169.57 ^a	169.38 ^a	168.65 ^a	169.36 ^a	169.05 ^a	168.01 ^a	168.39 ^a	169.75 ^a
CV (%)	5.65	8.69	4.02	2.66	4.65	2.22	8.42	7.63

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 6 Effects of maturity on chroma of ‘Keaw Morakot’ mango pulp stored at ambient condition (26-31°C, 60-70% RH)

Maturity	Chroma of pulp *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	47.33 ^a	45.55 ^a	44.54 ^a	37.30 ^c	34.42 ^b	35.54 ^b	33.32 ^b	33.20 ^b
Maturity 2	46.58 ^a	46.32 ^a	45.50 ^a	44.54 ^a	39.52 ^a	38.85 ^a	35.41 ^a	35.02 ^a
Maturity 3	46.77 ^a	45.54 ^a	46.75 ^a	42.87 ^b	39.65 ^a	36.93 ^b	33.65 ^b	32.85 ^b
CV (%)	2.35	1.32	5.89	2.32	4.25	4.65	12.55	8.45

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 7 Effects of maturity on chroma of ‘Keaw Morakot’ mango peel stored at ambient condition (26-31°C, 60-70% RH)

Maturity	Chroma of peel *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	32.33 ^a	32.06 ^a	31.65 ^a	32.52 ^a	32.32 ^a	31.69 ^a	31.64 ^a	31.31 ^a
Maturity 2	32.35 ^a	32.28 ^a	31.32 ^a	32.03 ^a	32.90 ^a	31.32 ^a	32.66 ^a	31.52 ^a
Maturity 3	31.98 ^a	32.34 ^a	32.25 ^a	32.22 ^a	31.06 ^a	31.36 ^a	32.32 ^a	31.24 ^a
CV (%)	2.32	1.98	4.68	1.02	2.32	0.58	2.78	0.64

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 8 Effects of maturity on TSS of ‘Keaw Morakot’ mango fruit stored at ambient condition (26-31°C, 60-70% RH)

Maturity	TSS (%) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	7.56 ^b	8.33 ^a	10.70 ^a	10.96 ^b	12.10 ^b	12.46 ^b	16.60 ^b	19.53 ^a
Maturity 2	8.00 ^a	8.40 ^a	10.13 ^a	10.60 ^b	15.20 ^a	16.53 ^a	19.63 ^a	19.93 ^a
Maturity 3	8.10 ^a	8.66 ^a	10.80 ^a	13.26 ^a	15.90 ^a	16.06 ^a	18.66 ^a	20.26 ^a
CV (%)	15.02	18.98	9.95	8.04	19.98	8.73	12.58	12.99

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 9 Effects of maturity on glucose of ‘Keaw Morakot’ mango fruit stored at ambient condition (26-31°C, 60-70% RH)

Maturity	Glucose (g/100 g FW) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	0.40 ^b	0.41 ^b	0.42 ^b	0.50 ^b	0.59 ^b	0.68 ^a	0.69 ^a	0.66 ^a
Maturity 2	0.40 ^b	0.42 ^b	0.45 ^{ab}	0.53 ^a	0.58 ^b	0.67 ^b	0.68 ^a	0.67 ^a
Maturity 3	0.50 ^a	0.50 ^a	0.48 ^a	0.54 ^a	0.63 ^a	0.68 ^a	0.65 ^b	0.63 ^b
CV (%)	5.64	2.65	2.71	1.66	2.62	9.42	3.57	4.12

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 10 Effects of maturity on fructose of 'Keaw Morakot' mango fruit stored at ambient condition (26-31°C, 60-70% RH)

Maturity	Fructose (g/100 g FW) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	1.96 ^b	2.08 ^b	2.05 ^b	1.97 ^b	2.42 ^b	2.62 ^{ab}	2.80 ^a	2.81 ^a
Maturity 2	2.05 ^{ab}	2.18 ^a	2.15 ^a	2.18 ^a	2.35 ^b	2.92 ^a	2.90 ^a	2.88 ^a
Maturity 3	2.15 ^a	2.19 ^a	2.20 ^a	2.26 ^a	2.78 ^a	2.45 ^b	2.39 ^b	2.48 ^b
CV (%)	10.61	9.56	15.23	10.33	16.32	5.65	11.45	10.33

Appendix Table 11 Effects of maturity on sucrose of 'Keaw Morakot' mango fruit stored at ambient condition (26-31°C, 60-70% RH)

Maturity	Sucrose (g/100 g FW) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	4.75 ^b	5.56 ^b	5.58 ^b	5.69 ^b	6.38 ^b	8.27 ^b	8.82 ^b	8.79 ^b
Maturity 2	5.02 ^{ab}	5.24 ^b	5.74 ^b	6.69 ^{ab}	7.84 ^{ab}	8.04 ^b	9.12 ^a	9.10 ^a
Maturity 3	5.68 ^a	6.38 ^a	6.79 ^a	8.40 ^a	8.46 ^a	9.05 ^a	8.88 ^b	8.69 ^b
CV (%)	11.25	5.58	2.63	14.33	12.57	5.22	4.87	5.08

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 12 Effects of maturity on pH of 'Keaw Morakot' mango fruit stored at ambient condition (26-31°C, 60-70% RH)

Maturity	pH *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	3.35 ^b	3.65 ^b	4.38 ^b	4.45 ^a	4.46 ^a	5.22 ^a	5.40 ^b	5.54 ^a
Maturity 2	3.40 ^b	3.72 ^{ab}	4.50 ^{ab}	4.54 ^a	4.73 ^a	5.15 ^a	5.45 ^a	5.60 ^a
Maturity 3	3.53 ^a	3.72 ^a	4.65 ^a	4.64 ^a	4.88 ^a	5.25 ^a	5.41 ^a	5.64 ^a
CV (%)	10.25	16.88	12.35	20.04	23.98	18.03	10.03	18.99

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 13 Effects of maturity on TA of 'Keaw Morakot' mango fruit stored at ambient condition (26-31 °C, 60-70% RH)

Maturity	TA (% as citric acid) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	1.02 ^a	0.95 ^a	0.97 ^a	0.96 ^a	0.94 ^a	0.92 ^a	0.80 ^a	0.70 ^a
Maturity 2	0.96 ^{ab}	0.90 ^{ab}	0.76 ^b	0.75 ^b	0.79 ^b	0.77 ^b	0.72 ^a	0.58 ^b
Maturity 3	0.90 ^b	0.75 ^b	0.73 ^b	0.76 ^b	0.79 ^b	0.80 ^b	0.78 ^a	0.53 ^b
CV (%)	13.65	5.75	20.95	17.06	15.31	12.48	20.32	11.30

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 14 Effects of maturity on citric acid of 'Keaw Morakot' mango fruit stored at ambient condition (26-31 °C, 60-70% RH)

Maturity	Citric acid (g/100 g FW) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	0.38 ^a	0.35 ^a	0.34 ^a	0.32 ^a	0.34 ^a	0.32 ^a	0.23 ^b	0.25 ^b
Maturity 2	0.37 ^{ab}	0.31 ^b	0.32 ^b	0.32 ^a	0.27 ^b	0.29 ^{ab}	0.27 ^a	0.29 ^a
Maturity 3	0.36 ^b	0.34 ^a	0.34 ^a	0.33 ^a	0.24 ^b	0.22 ^b	0.26 ^a	0.24 ^b
CV (%)	8.65	15.63	11.85	20.05	13.64	12.52	8.05	10.85

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 15 Effects of maturity on malic acid of 'Keaw Morakot' mango fruit stored at ambient condition (26-31 °C, 60-70% RH)

Maturity	Malic acid (g/100 g FW) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	0.33 ^a	0.32 ^a	0.29 ^a	0.29 ^a	0.27 ^a	0.27 ^a	0.24 ^b	0.24 ^b
Maturity 2	0.32 ^a	0.29 ^{ab}	0.29 ^{ab}	0.27 ^b	0.28 ^a	0.27 ^a	0.27 ^a	0.26 ^a
Maturity 3	0.30 ^b	0.28 ^b	0.27 ^b	0.27 ^b	0.27 ^a	0.26 ^a	0.24 ^b	0.24 ^b
CV (%)	5.32	10.65	6.32	12.45	5.42	12.36	18.65	14.01

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 16 Effects of maturity on vitamin C of 'Keaw Morakot' mango fruit stored at ambient condition (26-31°C, 60-70% RH)

Maturity	Vitamin C (mg ascorbic acid/100 ml) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	145.24 ^b	136.08 ^b	132.42 ^b	121.12 ^b	126.16 ^b	66.14 ^b	60.96 ^b	46.36 ^b
Maturity 2	160.22 ^a	157.98 ^a	154.44 ^a	148.58 ^a	140.68 ^a	77.64 ^a	67.30 ^a	55.48 ^a
Maturity 3	165.08 ^a	162.26 ^a	152.65 ^a	147.99 ^a	138.10 ^a	72.54 ^{ab}	66.32 ^a	54.92 ^a
CV (%)	10.96	11.54	13.21	10.02	9.04	12.45	13.06	13.14

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 17 Effects of maturity on dry matter of 'Keaw Morakot' mango fruit stored at ambient condition (26-31°C, 60-70% RH)

Maturity	Dry matter (%) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	21.05 ^a	21.74 ^a	23.02 ^a	22.03 ^b	22.88 ^b	23.10 ^a	22.73 ^b	24.74 ^b
Maturity 2	22.30 ^a	22.69 ^a	23.61 ^a	25.19 ^a	26.73 ^a	24.48 ^a	27.81 ^a	27.54 ^a
Maturity 3	23.03 ^a	23.53 ^a	23.61 ^a	24.38 ^a	26.05 ^a	25.42 ^a	28.07 ^a	28.28 ^a
CV (%)	20.12	18.32	5.36	12.14	8.92	15.89	10.84	16.98

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 18 Effects of maturity on starch of 'Keaw Morakot' mango fruit stored at ambient condition (26-31°C, 60-70% RH)

Maturity	Starch (%) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	7.60 ^b	6.10 ^b	4.41 ^b	4.33 ^b	4.01 ^b	4.12 ^b	2.89 ^b	2.89 ^b
Maturity 2	8.34 ^a	5.88 ^b	4.56 ^b	4.61 ^b	4.65 ^b	4.23 ^b	3.25 ^a	3.26 ^a
Maturity 3	8.80 ^a	6.73 ^a	6.02 ^a	6.00 ^a	5.83 ^a	5.01 ^a	3.45 ^a	3.46 ^a
CV (%)	8.96	10.36	15.32	12.05	14.75	10.65	7.65	8.25

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 19 Effects of maturity on total chlorophyll of 'Keaw Morakot' mango fruit stored at ambient condition (26-31°C, 60-70% RH)

Maturity	Total chlorophyll (mg/g FW) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	2.13 ^a	2.00 ^a	1.88 ^a	1.56 ^a	1.05 ^a	0.94 ^a	0.94 ^a	0.79 ^a
Maturity 2	2.07 ^a	2.02 ^a	1.82 ^a	1.63 ^a	1.19 ^a	0.91 ^a	0.91 ^a	0.85 ^a
Maturity 3	2.10 ^a	2.02 ^a	1.86 ^a	1.54 ^a	1.07 ^a	0.89 ^a	0.85 ^a	0.91 ^a
CV (%)	2.35	3.57	6.05	5.27	1.89	3.15	1.65	2.94

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 20 Effects of maturity on chlorophyll a of 'Keaw Morakot' mango fruit stored at ambient condition (26-31°C, 60-70% RH)

Maturity	Chlorophyll a (mg/g FW) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	1.35 ^a	1.33 ^a	1.22 ^a	1.06 ^a	0.75 ^a	0.69 ^a	0.66 ^a	0.53 ^a
Maturity 2	1.33 ^a	1.34 ^a	1.22 ^a	1.10 ^a	0.88 ^a	0.67 ^a	0.63 ^a	0.63 ^a
Maturity 3	1.40 ^a	1.34 ^a	1.24 ^a	1.01 ^a	0.72 ^a	0.63 ^a	0.62 ^a	0.69 ^a
CV (%)	1.45	2.55	4.45	3.33	2.34	2.06	2.61	1.35

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 21 Effects of maturity on chlorophyll b of 'Keaw Morakot' mango fruit stored at ambient condition (26-31°C, 60-70% RH)

Maturity	Chlorophyll b (mg/g FW) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	0.78 ^a	0.67 ^a	0.66 ^a	0.50 ^a	0.30 ^a	0.25 ^a	0.28 ^a	0.26 ^a
Maturity 2	0.74 ^a	0.68 ^a	0.60 ^a	0.53 ^a	0.31 ^a	0.22 ^a	0.28 ^a	0.22 ^a
Maturity 3	0.70 ^a	0.68 ^a	0.62 ^a	0.53 ^a	0.35 ^a	0.26 ^a	0.23 ^a	0.22 ^a
CV (%)	2.02	2.32	2.08	1.67	2.78	2.44	3.03	2.30

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 22 Effects of maturity on β -carotene of 'Keaw Morakot' mango fruit stored at ambient condition (26-31°C, 60-70% RH)

Maturity	β -carotene (mg%) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	0.12 ^b	0.11 ^b	0.24 ^b	0.28 ^b	0.35 ^a	0.49 ^a	0.64 ^b	0.98 ^b
Maturity 2	0.12 ^b	0.13 ^b	0.30 ^a	0.35 ^a	0.38 ^a	0.48 ^a	0.78 ^a	1.10 ^a
Maturity 3	0.15 ^a	0.18 ^a	0.30 ^a	0.36 ^a	0.39 ^a	0.50 ^a	0.79 ^a	1.05 ^a
CV (%)	12.65	8.23	9.63	10.25	18.97	20.01	19.27	8.65

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 23 Effects of maturity on respiration rate of 'Keaw Morakot' mango fruit stored at ambient condition (26-31°C, 60-70% RH)

Maturity	Respiration rate (mg CO ₂ /kg.hr ⁻¹)							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	79.26 ^a	80.86 ^b	175.05 ^b	175.10 ^a	230.70 ^b	270.15 ^b	250.10 ^b	266.60 ^b
Maturity 2	84.66 ^{ab}	106.06 ^{ab}	185.10 ^b	205.05 ^a	240.01 ^b	290.05 ^{ab}	256.70 ^b	260.40 ^b
Maturity 3	90.43 ^a	170.15 ^a	250.05 ^a	270.05 ^a	280.15 ^a	310.70 ^a	270.05 ^a	285.10 ^a
CV (%)	10.70	23.65	15.96	18.32	18.45	10.65	12.35	12.40

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 24 Effects of maturity on ethylene production of 'Keaw Morakot' mango fruit stored at ambient condition (26-31°C, 60-70% RH)

Maturity	Ethylene production (μ l C ₂ H ₄ /kg.hr ⁻¹)							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	0.56 ^b	1.71 ^b	1.81 ^b	2.15 ^b	2.48 ^a	2.20 ^b	1.98 ^b	2.01 ^b
Maturity 2	0.54 ^b	1.78 ^b	1.98 ^{ab}	2.17 ^b	2.19 ^b	2.38 ^{ab}	2.15 ^{ab}	2.13 ^a
Maturity 3	0.78 ^a	2.06 ^a	2.21 ^a	2.26 ^a	2.20 ^{ab}	2.45 ^a	2.35 ^a	2.17 ^a
CV (%)	5.06	4.32	15.33	5.75	10.05	5.25	9.42	7.25

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 25 Effects of maturity on WSP of 'Keaw Morakot' mango fruit stored at ambient condition (26-31°C, 60-70% RH)

Maturity	WSP (g D-galacturonic acid/100g AIS) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	2.35 ^a	2.75 ^a	4.25 ^{ab}	6.02 ^a	7.35 ^a	7.78 ^a	8.21 ^a	8.23 ^a
Maturity 2	2.42 ^a	2.60 ^a	3.89 ^b	4.67 ^b	6.42 ^b	6.67 ^b	7.56 ^b	7.52 ^b
Maturity 3	2.58 ^a	3.13 ^a	5.35 ^a	6.01 ^a	7.65 ^a	8.03 ^a	8.11 ^a	8.02 ^a
CV (%)	10.67	9.54	8.78	5.69	4.65	4.78	5.89	10.02

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 26 Effects of maturity on PG activity of 'Keaw Morakot' mango fruit stored at ambient condition (26-31°C, 60-70% RH)

Maturity	PG activity (nmole D-galacturonic acid/mg protein/min) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	235.65 ^a	259.65 ^a	275.65 ^a	289.65 ^a	302.22 ^b	319.63 ^a	316.30 ^a	319.02 ^a
Maturity 2	222.30 ^a	256.98 ^a	280.65 ^a	278.09 ^a	298.32 ^b	312.36 ^b	316.38 ^a	316.32 ^a
Maturity 3	240.36 ^a	260.98 ^a	256.93 ^a	292.36 ^a	313.33 ^a	318.90 ^a	315.32 ^a	320.65 ^a
CV (%)	18.27	19.89	22.39	13.77	15.18	8.23	8.54	11.09

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 27 Effects of maturity on PME activity of 'Keaw Morakot' mango fruit stored at ambient condition (26-31°C, 60-70% RH)

Maturity	PME activity (μ mole acetic acid/mg protein/min) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	204.00 ^a	212.32 ^a	220.35 ^a	225.21 ^b	198.29 ^a	121.25 ^a	105.24 ^b	115.42 ^a
Maturity 2	206.12 ^a	205.21 ^a	218.19 ^a	232.08 ^b	201.43 ^a	129.08 ^a	109.28 ^b	121.05 ^a
Maturity 3	198.06 ^a	213.32 ^a	223.34 ^a	265.17 ^a	198.25 ^a	130.01 ^a	119.32 ^a	119.18 ^a
CV (%)	22.63	21.98	9.85	17.65	13.40	9.63	10.97	5.63

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 28 Effects of maturity on firmness of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Maturity	Firmness (Newton) *							
	Days after storage							
	0	3	6	9	12	15	18	21
Maturity 1	116.65 ^a	95.89 ^a	90.08 ^b	88.19 ^b	86.12 ^b	83.99 ^b	80.42 ^b	78.45 ^b
Maturity 2	117.75 ^a	97.98 ^a	95.57 ^a	95.62 ^a	97.80 ^a	92.76 ^a	85.86 ^a	88.37 ^a
Maturity 3	111.89 ^a	99.28 ^a	97.45 ^a	93.99 ^a	90.35 ^{ab}	90.07 ^a	80.08 ^b	81.35 ^{ab}
CV (%)	20.32	14.98	9.95	8.04	9.98	8.73	12.58	12.99

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 29 Effects of maturity on firmness of 'Keaw Morakot' mango fruit stored at 25°C, 70-75% RH after storage at 13°C, 85-90% RH for 21 days

Maturity	Firmness (Newton) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	78.45 ^b	71.22 ^b	64.27 ^b	44.06 ^b	36.12 ^c	23.95 ^b	10.52 ^b	10.08 ^b
Maturity 2	88.37 ^a	87.63 ^a	85.69 ^a	62.62 ^a	47.81 ^a	32.76 ^a	19.32 ^a	15.65 ^a
Maturity 3	81.35 ^{ab}	84.89 ^{ab}	77.10 ^{ab}	61.45 ^a	40.05 ^b	20.07 ^b	14.54 ^{ab}	10.10 ^b
CV (%)	12.99	14.98	9.05	13.74	12.98	8.73	12.58	12.99

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 30 Effects of maturity on L* of 'Keaw Morakot' mango pulp stored at 13°C, 85-90% RH

Maturity	L* of pulp *							
	Days after storage							
	0	3	6	9	12	15	18	21
Maturity 1	70.62 ^a	69.30 ^a	72.73 ^a	68.24 ^a	67.81 ^b	67.04 ^a	67.27 ^a	64.64 ^a
Maturity 2	71.06 ^a	68.87 ^a	73.90 ^a	68.76 ^a	70.85 ^a	68.72 ^a	65.50 ^a	64.98 ^a
Maturity 3	69.78 ^a	69.06 ^a	69.67 ^b	67.38 ^a	69.82 ^a	66.85 ^a	66.05 ^a	64.90 ^a
CV (%)	10.25	5.41	8.54	4.35	1.45	1.52	10.28	12.35

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 31 Effects of maturity on L* of 'Keaw Morakot' mango pulp stored at 25°C, 70-75% RH after storage at 13°C, 85-90% RH for 21 days

Maturity	L* of pulp*							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	64.64 ^a	60.35 ^b	58.33 ^b	46.19 ^b	42.22 ^a	41.34 ^a	42.10 ^a	42.34 ^a
Maturity 2	64.98 ^a	64.27 ^a	63.62 ^a	58.60 ^a	45.05 ^a	43.32 ^a	43.82 ^a	42.72 ^a
Maturity 3	64.90 ^a	63.56 ^a	63.07 ^a	55.24 ^{ab}	43.33 ^a	42.05 ^a	41.47 ^a	42.94 ^a
CV (%)	12.35	4.32	3.25	5.58	15.69	14.32	18.28	11.89

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 32 Effects of maturity on L* of 'Keaw Morakot' mango peel stored at 13°C, 85-90% RH

Maturity	L* of peel *							
	Days after storage							
	0	3	6	9	12	15	18	21
Maturity 1	55.32 ^a	55.62 ^a	55.46 ^a	55.60 ^a	55.63 ^a	54.02 ^a	55.39 ^a	54.67 ^a
Maturity 2	55.52 ^a	55.85 ^a	55.65 ^a	55.35 ^a	55.70 ^a	54.42 ^a	54.35 ^a	53.04 ^a
Maturity 3	56.15 ^a	55.62 ^a	55.86 ^a	55.63 ^a	55.32 ^a	53.38 ^a	53.05 ^a	52.63 ^a
CV (%)	6.22	3.58	5.32	10.02	3.69	5.87	10.32	12.54

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 33 Effects of maturity on L* of 'Keaw Morakot' mango peel stored at 25°C, 70-75% RH after storage at 13°C, 85-90% RH for 21 days

Maturity	L* of peel*							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	54.67 ^a	54.62 ^a	55.63 ^a	55.91 ^a	55.81 ^a	55.82 ^a	56.39 ^a	56.69 ^a
Maturity 2	53.04 ^a	53.86 ^a	54.55 ^a	54.30 ^a	54.15 ^a	55.77 ^a	55.35 ^a	56.24 ^a
Maturity 3	52.63 ^a	53.92 ^a	54.96 ^a	54.66 ^a	55.26 ^a	56.02 ^a	55.75 ^a	56.83 ^a
CV (%)	12.54	2.65	9.25	5.24	4.35	3.21	1.96	1.65

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 34 Effects of maturity on hue angle of 'Keaw Morakot' mango pulp stored at 13°C, 85-90% RH

Maturity	Hue angle of pulp *							
	Days after storage							
	0	3	6	9	12	15	18	21
Maturity 1	82.25 ^a	81.65 ^b	79.75 ^b	78.54 ^a	75.02 ^a	74.89 ^a	74.72 ^a	74.65 ^a
Maturity 2	83.56 ^a	82.54 ^a	80.32 ^a	78.52 ^a	75.37 ^a	74.95 ^a	74.85 ^a	74.97 ^a
Maturity 3	82.32 ^a	82.35 ^a	80.30 ^a	78.74 ^a	75.12 ^a	74.25 ^b	73.82 ^b	73.56 ^b
CV (%)	12.56	6.67	2.89	10.02	8.78	3.56	4.22	10.13

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 35 Effects of maturity on hue angle of 'Keaw Morakot' mango pulp stored at 25°C, 70-75% RH after storage at 13°C, 85-90% RH for 21 days

Maturity	Hue angle of pulp*							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	74.65 ^a	73.54 ^a	70.35 ^b	58.76 ^b	55.67 ^b	54.56 ^b	54.52 ^b	53.78 ^b
Maturity 2	74.97 ^a	74.25 ^a	73.90 ^a	60.89 ^a	58.22 ^a	58.32 ^a	56.76 ^a	55.90 ^a
Maturity 3	73.56 ^b	73.43 ^a	71.32 ^b	57.90 ^b	54.78 ^b	54.55 ^b	53.71 ^b	53.35 ^b
CV (%)	10.13	12.54	5.76	4.79	6.76	5.23	2.48	3.44

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 36 Effects of maturity on hue angle of 'Keaw Morakot' mango peel stored at 13°C, 85-90% RH

Maturity	Hue angle of peel *							
	Days after storage							
	0	3	6	9	12	15	18	21
Maturity 1	168.32 ^a	169.59 ^a	169.06 ^a	169.65 ^a	168.95 ^a	168.09 ^a	168.04 ^a	168.55 ^a
Maturity 2	169.02 ^a	169.25 ^a	169.82 ^a	169.81 ^a	168.01 ^a	168.65 ^a	168.55 ^a	168.03 ^a
Maturity 3	169.57 ^a	169.08 ^a	169.60 ^a	169.02 ^a	168.07 ^a	168.62 ^a	168.52 ^a	168.21 ^a
CV (%)	5.56	3.23	1.26	0.68	3.75	1.32	1.05	2.44

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 37 Effects of maturity on hue angle of 'Keaw Morakot' mango peel stored at 25°C, 70-75% RH after storage at 13°C, 85-90% RH for 21 days

Maturity	Hue angle of peel*							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	168.55 ^a	168.06 ^a	168.32 ^a	169.52 ^a	169.60 ^a	169.62 ^a	168.34 ^a	169.87 ^a
Maturity 2	168.03 ^a	168.25 ^a	168.49 ^a	169.28 ^a	169.12 ^a	168.76 ^a	169.25 ^a	169.85 ^a
Maturity 3	168.21 ^a	168.38 ^a	168.05 ^a	169.36 ^a	169.55 ^a	169.01 ^a	168.39 ^a	169.05 ^a
CV (%)	2.44	2.78	8.15	3.54	2.65	3.32	1.78	2.44

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 38 Effects of maturity on chroma of 'Keaw Morakot' mango pulp stored at 13°C, 85-90% RH

Maturity	Chroma of pulp *							
	Days after storage							
	0	3	6	9	12	15	18	21
Maturity 1	47.33 ^a	45.26 ^a	43.56 ^a	42.21 ^a	39.25 ^b	38.56 ^b	37.79 ^b	37.22 ^b
Maturity 2	46.58 ^a	45.98 ^a	44.71 ^a	42.56 ^a	41.45 ^a	40.28 ^a	40.22 ^a	39.81 ^a
Maturity 3	46.77 ^a	44.11 ^b	43.25 ^b	40.22 ^b	39.29 ^b	37.95 ^b	37.22 ^b	37.25 ^b
CV (%)	2.35	3.03	7.56	8.56	4.03	9.50	3.89	2.73

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 39 Effects of maturity on chroma of 'Keaw Morakot' mango pulp stored at 25°C, 70-75% RH after storage at 13°C, 85-90% RH for 21 days

Maturity	Chroma of pulp*							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	37.22 ^b	36.27 ^b	36.35 ^b	35.70 ^b	34.78 ^b	34.15 ^b	33.78 ^a	33.75 ^a
Maturity 2	39.81 ^a	39.78 ^a	39.10 ^a	38.34 ^a	37.75 ^a	36.83 ^a	34.15 ^a	33.85 ^a
Maturity 3	37.25 ^a	36.45 ^b	35.75 ^b	34.45 ^b	34.05 ^b	33.89 ^b	33.75 ^a	33.33 ^a
CV (%)	2.73	4.56	10.02	9.32	3.56	2.89	13.33	6.56

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 40 Effects of maturity on chroma of 'Keaw Morakot' mango peel stored at 13°C, 85-90% RH

Maturity	Chroma of peel *							
	Days after storage							
	0	3	6	9	12	15	18	21
Maturity 1	32.33 ^a	32.96 ^a	32.35 ^a	32.03 ^a	32.33 ^a	32.60 ^a	32.66 ^a	32.31 ^a
Maturity 2	32.35 ^a	32.54 ^a	31.98 ^a	32.08 ^a	32.95 ^a	32.82 ^a	32.66 ^a	32.52 ^a
Maturity 3	31.98 ^a	32.94 ^a	32.22 ^a	32.65 ^a	32.75 ^a	31.66 ^a	32.39 ^a	32.24 ^a
CV (%)	2.32	1.03	0.56	2.43	5.02	0.67	0.33	1.56

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 41 Effects of maturity on chroma of 'Keaw Morakot' mango peel stored at 25°C, 70-75% RH after storage at 13°C, 85-90% RH for 21 days

Maturity	Chroma of peel*							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	32.31 ^a	31.26 ^a	31.47 ^a	31.02 ^a	31.02 ^a	30.29 ^a	30.04 ^a	30.91 ^a
Maturity 2	32.52 ^a	31.20 ^a	31.22 ^a	31.03 ^a	31.90 ^a	30.32 ^a	30.96 ^a	30.52 ^a
Maturity 3	32.24 ^a	31.28 ^a	31.25 ^a	31.24 ^a	31.76 ^a	30.36 ^a	30.82 ^a	30.74 ^a
CV (%)	2.44	1.78	2.05	3.05	4.22	1.56	2.67	0.56

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 42 Effects of maturity on TSS of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Maturity	TSS (%) *							
	Days after storage							
	0	3	6	9	12	15	18	21
Maturity 1	7.56 ^b	7.95 ^a	8.10 ^a	8.60 ^a	11.36 ^a	11.46 ^b	11.60 ^b	12.55 ^a
Maturity 2	8.00 ^a	7.95 ^a	8.10 ^a	8.20 ^a	11.20 ^a	12.03 ^{ab}	12.56 ^a	12.69 ^a
Maturity 3	8.10 ^a	8.00 ^a	8.09 ^a	8.96 ^a	11.90 ^a	12.69 ^a	12.06 ^{ab}	11.82 ^a
CV (%)	15.02	8.89	10.95	5.94	10.90	4.73	13.46	10.56

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 43 Effects of maturity on TSS of 'Keaw Morakot' mango fruit stored at 25 °C, 70-75% RH after storage at 13 °C, 85-90% RH for 21 days

Maturity	TSS (%) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	12.55 ^a	12.65 ^a	12.23 ^a	16.61 ^a	17.86 ^a	18.46 ^a	19.60 ^a	19.05 ^a
Maturity 2	12.69 ^a	12.33 ^a	12.75 ^a	12.68 ^b	15.27 ^b	16.03 ^b	18.55 ^a	19.98 ^a
Maturity 3	11.82 ^a	12.66 ^a	12.83 ^a	13.66 ^b	17.06 ^a	16.95 ^b	18.96 ^a	19.05 ^a
CV (%)	12.99	10.89	9.25	8.04	7.98	8.73	8.46	10.90

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 44 Effects of maturity on glucose of 'Keaw Morakot' mango fruit stored at 13 °C, 85-90% RH

Maturity	Glucose (g/100 g FW) *							
	Days after storage							
	0	3	6	9	12	15	18	21
Maturity 1	0.40 ^b	0.43 ^b	0.44 ^b	0.51 ^a	0.52 ^a	0.52 ^a	0.52 ^a	0.52 ^a
Maturity 2	0.40 ^b	0.44 ^b	0.45 ^b	0.52 ^a	0.52 ^a	0.52 ^a	0.52 ^a	0.52 ^a
Maturity 3	0.50 ^a	0.50 ^a	0.52 ^a	0.52 ^a	0.53 ^a	0.53 ^a	0.53 ^a	0.53 ^a
CV (%)	5.64	2.45	6.75	12.89	14.78	13.90	14.02	12.67

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 45 Effects of maturity on glucose of 'Keaw Morakot' mango fruit stored at 25 °C, 70-75% RH after storage at 13 °C, 85-90% RH for 21 days

Maturity	Glucose (g/100 g FW) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	0.52 ^a	0.55 ^a	0.58 ^a	0.67 ^a	0.68 ^a	0.64 ^b	0.66 ^b	0.65 ^b
Maturity 2	0.52 ^a	0.58 ^a	0.54 ^b	0.55 ^b	0.65 ^a	0.72 ^a	0.75 ^a	0.68 ^a
Maturity 3	0.53 ^a	0.56 ^a	0.55 ^b	0.62 ^{ab}	0.68 ^a	0.69 ^{ab}	0.68 ^b	0.65 ^b
CV (%)	12.67	3.66	3.02	2.90	10.42	5.73	2.14	6.60

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 46 Effects of maturity on fructose of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Maturity	Fructose (g/100 g FW) *							
	Days after storage							
	0	3	6	9	12	15	18	21
Maturity 1	1.96 ^b	2.13 ^a	2.13 ^a	2.13 ^a	2.17 ^b	2.18 ^b	2.25 ^b	2.35 ^a
Maturity 2	2.05 ^{ab}	2.13 ^a	2.14 ^a	2.16 ^a	2.18 ^b	2.19 ^b	2.29 ^a	2.35 ^a
Maturity 3	2.15 ^a	2.14 ^a	2.15 ^a	2.16 ^a	2.25 ^a	2.25 ^a	2.29 ^a	2.37 ^a
CV (%)	10.61	9.34	11.25	9.65	7.30	8.42	5.33	12.35

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 47 Effects of maturity on fructose of 'Keaw Morakot' mango fruit stored at 25°C, 70-75% RH after storage at 13°C, 85-90% RH for 21 days

Maturity	Fructose (g/100 g FW) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	2.35 ^a	2.25 ^a	2.28 ^b	2.33 ^b	2.35 ^b	2.68 ^b	2.79 ^b	2.53 ^b
Maturity 2	2.25 ^a	2.32 ^a	2.44 ^a	2.63 ^a	2.79 ^{ab}	2.86 ^a	2.85 ^a	2.95 ^a
Maturity 3	2.27 ^a	2.36 ^a	2.45 ^a	2.58 ^a	2.84 ^a	2.90 ^a	2.94 ^a	2.57 ^b
CV (%)	12.35	5.69	12.53	13.03	12.62	6.56	14.15	13.03

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 48 Effects of maturity on sucrose of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Maturity	Sucrose (g/100 g FW) *							
	Days after storage							
	0	3	6	9	12	15	18	21
Maturity 1	4.75 ^b	5.03 ^a	5.93 ^b	6.28 ^a	6.66 ^b	6.80 ^b	6.75 ^b	6.95 ^b
Maturity 2	5.02 ^{ab}	5.76 ^a	5.92 ^b	6.36 ^b	6.66 ^b	7.12 ^a	7.17 ^a	7.23 ^a
Maturity 3	5.68 ^a	5.88 ^a	7.02 ^a	7.02 ^a	7.02 ^a	7.17 ^a	7.23 ^a	7.26 ^a
CV (%)	11.25	11.56	7.57	10.34	6.68	5.67	5.33	5.20

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 49 Effects of maturity on sucrose of 'Keaw Morakot' mango fruit stored at 25°C, 70-75% RH after storage at 13°C, 85-90% RH for 21 days

Maturity	Sucrose (g/100 g FW) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	6.95 ^b	7.02 ^b	7.11 ^b	7.28 ^b	7.65 ^b	8.72 ^b	8.46 ^b	8.95 ^b
Maturity 2	7.23 ^a	7.35 ^a	7.48 ^a	8.35 ^a	8.65 ^a	9.20 ^a	9.16 ^a	9.32 ^a
Maturity 3	7.26 ^a	7.39 ^a	7.42 ^a	8.20 ^a	8.02 ^{ab}	9.15 ^a	9.32 ^a	9.05 ^b
CV (%)	5.20	8.55	6.24	13.54	15.27	7.85	5.90	6.89

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 50 Effects of maturity on pH of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Maturity	pH *							
	Days after storage							
	0	3	6	9	12	15	18	21
Maturity 1	3.35 ^b	3.47 ^b	3.90 ^a	4.23 ^b	4.37 ^b	4.85 ^b	5.19 ^b	5.16 ^b
Maturity 2	3.40 ^b	3.47 ^b	3.85 ^a	4.21 ^b	4.34 ^b	4.87 ^b	5.13 ^b	5.14 ^b
Maturity 3	3.53 ^a	3.53 ^a	3.95 ^a	4.40 ^a	4.55 ^a	5.10 ^a	5.33 ^a	5.36 ^a
CV (%)	10.25	7.88	6.35	5.04	4.98	3.73	2.03	2.90

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 51 Effects of maturity on pH of 'Keaw Morakot' mango fruit stored at 25°C, 70-75% RH after storage at 13°C, 85-90% RH for 21 days

Maturity	pH *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	5.16 ^b	5.15 ^b	5.36 ^a	5.45 ^a	5.46 ^a	5.52 ^a	5.52 ^a	5.56 ^a
Maturity 2	5.14 ^b	5.12 ^b	5.25 ^b	5.24 ^b	5.33 ^b	5.35 ^b	5.54 ^a	5.52 ^a
Maturity 3	5.36 ^a	5.32 ^a	5.35 ^a	5.44 ^a	5.48 ^a	5.55 ^a	5.55 ^a	5.60 ^a
CV (%)	2.90	6.34	2.65	2.44	3.75	8.33	5.06	9.34

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 52 Effects of maturity on TA of ‘Keaw Morakot’ mango fruit stored at 13°C, 85-90% RH

Maturity	TA (% as citric acid) *							
	Days after storage							
	0	3	6	9	12	15	18	21
Maturity 1	1.02 ^a	0.95 ^a	0.95 ^a	0.88 ^a	0.77 ^a	0.73 ^a	0.72 ^a	0.72 ^a
Maturity 2	0.96 ^{ab}	0.94 ^a	0.95 ^a	0.88 ^a	0.76 ^a	0.73 ^a	0.72 ^a	0.72 ^a
Maturity 3	0.90 ^b	0.86 ^b	0.89 ^b	0.80 ^b	0.75 ^b	0.70 ^b	0.69 ^b	0.68 ^b
CV (%)	13.65	16.28	10.15	10.44	13.08	12.03	11.33	14.45

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 53 Effects of maturity on TA of ‘Keaw Morakot’ mango fruit stored at 25°C, 70-75% RH after storage at 13°C, 85-90% RH for 21 days

Maturity	TA (% as citric acid) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	0.72 ^a	0.67 ^a	0.65 ^a	0.61 ^b	0.54 ^b	0.52 ^b	0.52 ^b	0.52 ^a
Maturity 2	0.72 ^a	0.66 ^a	0.66 ^a	0.67 ^a	0.63 ^a	0.54 ^a	0.53 ^a	0.52 ^a
Maturity 3	0.68 ^a	0.67 ^a	0.66 ^a	0.63 ^b	0.60 ^{ab}	0.52 ^b	0.52 ^b	0.50 ^b
CV (%)	14.45	12.18	13.30	10.44	9.89	11.33	10.73	8.22

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 54 Effects of maturity on citric acid of ‘Keaw Morakot’ mango fruit stored at 13°C, 85-90% RH

Maturity	Citric acid (g/100 g FW) *							
	Days after storage							
	0	3	6	9	12	15	18	21
Maturity 1	0.38 ^a	0.37 ^a	0.37 ^a	0.35 ^a	0.34 ^a	0.32 ^a	0.32 ^a	0.31 ^a
Maturity 2	0.37 ^{ab}	0.37 ^a	0.36 ^a	0.35 ^a	0.34 ^a	0.32 ^a	0.32 ^a	0.31 ^a
Maturity 3	0.36 ^b	0.36 ^b	0.34 ^b	0.33 ^b	0.32 ^b	0.32 ^a	0.31 ^b	0.30 ^b
CV (%)	8.65	4.67	3.44	2.67	3.33	5.56	1.33	2.89

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 55 Effects of maturity on citric acid of 'Keaw Morakot' mango fruit stored at 25 °C, 70-75% RH after storage at 13°C, 85-90% RH for 21 days

Maturity	Citric acid (g/100 g FW) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	0.32 ^a	0.31 ^a	0.31 ^a	0.30 ^a	0.27 ^{ab}	0.26 ^a	0.25 ^a	0.22 ^b
Maturity 2	0.32 ^a	0.31 ^a	0.30 ^a	0.30 ^a	0.29 ^a	0.26 ^a	0.25 ^a	0.26 ^a
Maturity 3	0.30 ^b	0.30 ^b	0.28 ^b	0.28 ^b	0.25 ^b	0.24 ^b	0.22 ^b	0.22 ^b
CV (%)	2.89	3.53	4.82	4.56	5.65	7.44	6.33	8.56

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 56 Effects of maturity on malic acid of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Maturity	Malic acid (g/100 g FW) *							
	Days after storage							
	0	3	6	9	12	15	18	21
Maturity 1	0.33 ^a	0.32 ^a	0.31 ^a	0.32 ^a	0.30 ^a	0.29 ^a	0.30 ^a	0.30 ^a
Maturity 2	0.32 ^a	0.32 ^a	0.31 ^a	0.31 ^a	0.30 ^a	0.29 ^a	0.28 ^{ab}	0.30 ^a
Maturity 3	0.30 ^b	0.30 ^b	0.29 ^b	0.29 ^b	0.28 ^b	0.28 ^b	0.26 ^b	0.27 ^b
CV (%)	5.32	5.89	4.33	3.67	6.03	5.89	2.60	4.76

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 57 Effects of maturity on malic acid of 'Keaw Morakot' mango fruit stored at 25°C, 70-75% RH after storage at 13°C, 85-90% RH for 21 days

Maturity	Malic acid (g/100 g FW) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	0.30 ^a	0.29 ^a	0.27 ^a	0.26 ^{ab}	0.24 ^{ab}	0.22 ^b	0.22 ^a	0.20 ^b
Maturity 2	0.30 ^a	0.28 ^a	0.28 ^a	0.27 ^a	0.26 ^a	0.24 ^a	0.22 ^a	0.22 ^a
Maturity 3	0.27 ^b	0.26 ^b	0.24 ^b	0.24 ^b	0.23 ^b	0.22 ^b	0.22 ^a	0.20 ^b
CV (%)	4.76	10.03	9.25	3.67	4.06	9.44	9.90	12.58

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 58 Effects of maturity on vitamin C of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Maturity	Vitamin C (mg ascorbic acid/100 ml) *							
	Days after storage							
	0	3	6	9	12	15	18	21
Maturity 1	145.24 ^b	150.36 ^a	133.41 ^c	130.25 ^c	121.12 ^b	126.25 ^c	100.96 ^b	106.33 ^b
Maturity 2	160.22 ^a	152.32 ^a	144.63 ^b	149.65 ^b	140.68 ^a	135.66 ^b	129.56 ^a	122.98 ^a
Maturity 3	165.08 ^a	158.39 ^a	153.87 ^a	156.39 ^a	144.22 ^a	142.53 ^a	101.54 ^b	100.25 ^b
CV (%)	10.96	16.32	5.23	6.98	13.08	9.52	15.14	20.05

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 59 Effects of maturity on vitamin C of 'Keaw Morakot' mango fruit stored at 25°C, 70-75% RH after storage at 13°C, 85-90% RH for 21 days

Maturity	Vitamin C (mg ascorbic acid/100 ml) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	106.33 ^b	95.36 ^b	83.41 ^b	71.12 ^b	63.25 ^b	56.25 ^b	50.96 ^b	46.33 ^b
Maturity 2	122.98 ^a	120.32 ^a	104.63 ^a	89.65 ^a	74.68 ^a	75.66 ^a	60.56 ^a	52.98 ^a
Maturity 3	100.25 ^b	98.39 ^b	83.87 ^b	76.39 ^b	64.22 ^b	52.53 ^b	50.54 ^b	47.25 ^b
CV (%)	20.05	15.56	14.56	8.67	10.02	18.22	15.30	8.03

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 60 Effects of maturity on dry matter of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Maturity	Dry matter (%) *							
	Days after storage							
	0	3	6	9	12	15	18	21
Maturity 1	21.05 ^a	21.74 ^b	23.02 ^b	22.03 ^b	22.99 ^b	23.10 ^b	22.78 ^b	22.03 ^b
Maturity 2	22.30 ^a	22.89 ^{ab}	26.35 ^a	24.28 ^a	24.82 ^a	24.87 ^a	24.82 ^a	23.28 ^{ab}
Maturity 3	23.03 ^a	24.35 ^a	26.61 ^a	24.55 ^a	24.01 ^a	24.56 ^a	24.81 ^a	24.05 ^a
CV (%)	20.12	16.32	19.95	13.08	12.35	8.23	11.30	10.15

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 61 Effects of maturity on dry matter of 'Keaw Morakot' mango fruit stored at 25°C, 70-75% RH after storage at 13°C, 85-90% RH for 21 days

Maturity	Dry matter (%) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	22.03 ^b	22.74 ^b	23.02 ^a	22.03 ^b	22.39 ^b	23.05 ^b	25.78 ^b	24.70 ^b
Maturity 2	23.28 ^{ab}	22.79 ^b	24.35 ^a	25.28 ^a	25.82 ^a	25.87 ^a	26.82 ^a	27.55 ^a
Maturity 3	24.05 ^a	24.35 ^a	24.67 ^a	24.55 ^a	26.01 ^a	25.56 ^a	26.81 ^a	27.45 ^a
CV (%)	10.15	16.32	19.95	13.08	12.35	18.03	10.30	20.15

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 62 Effects of maturity on starch of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Maturity	Starch (%) *							
	Days after storage							
	0	3	6	9	12	15	18	21
Maturity 1	7.60 ^b	6.83 ^b	6.66 ^b	6.22 ^a	5.30 ^b	4.83 ^b	4.66 ^b	4.45 ^b
Maturity 2	8.34 ^a	7.96 ^a	7.02 ^{ab}	6.33 ^a	5.66 ^a	5.15 ^a	4.94 ^a	4.50 ^{ab}
Maturity 3	8.80 ^a	7.66 ^a	7.56 ^a	6.33 ^a	5.33 ^b	4.86 ^b	4.66 ^b	4.57 ^a
CV (%)	8.96	23.33	9.02	12.88	6.55	8.22	15.35	6.85

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 63 Effects of maturity on starch of 'Keaw Morakot' mango fruit stored at 25°C, 70-75% RH after storage at 13°C, 85-90% RH for 21 days

Maturity	Starch (%) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	4.45 ^b	4.23 ^b	4.12 ^b	3.52 ^b	3.40 ^b	3.33 ^a	2.66 ^a	2.45 ^a
Maturity 2	5.00 ^a	4.96 ^a	4.63 ^a	4.63 ^a	4.66 ^a	3.45 ^a	2.94 ^a	2.69 ^a
Maturity 3	4.57 ^{ab}	4.66 ^{ab}	4.46 ^{ab}	4.33 ^a	4.33 ^a	3.36 ^a	2.76 ^a	2.57 ^a
CV (%)	6.85	13.33	9.02	12.88	6.56	15.22	15.35	16.85

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 64 Effects of maturity on total chlorophyll of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Maturity	Total chlorophyll (mg/g FW) *							
	Days after storage							
	0	3	6	9	12	15	18	21
Maturity 1	2.13 ^a	1.99 ^a	1.88 ^a	1.56 ^a	1.35 ^a	1.14 ^a	1.06 ^a	0.99 ^a
Maturity 2	2.07 ^a	2.00 ^a	1.89 ^a	1.64 ^a	1.39 ^a	1.09 ^a	1.13 ^a	1.11 ^a
Maturity 3	2.10 ^a	2.03 ^a	1.89 ^a	1.55 ^a	1.47 ^a	1.09 ^a	1.15 ^a	1.15 ^a
CV (%)	2.05	3.45	2.27	4.25	3.04	2.68	4.28	5.10

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 65 Effects of maturity on total chlorophyll of 'Keaw Morakot' mango fruit stored at 25°C, 70-75% RH after storage at 13°C, 85-90% RH for 21 days

Maturity	Total chlorophyll (mg/g FW) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	0.99 ^a	1.01 ^a	0.91 ^a	0.83 ^a	0.75 ^a	0.72 ^a	0.75 ^a	0.79 ^a
Maturity 2	1.11 ^a	1.07 ^a	1.00 ^a	0.89 ^a	0.82 ^a	0.81 ^a	0.82 ^a	0.80 ^a
Maturity 3	1.15 ^a	1.09 ^a	0.92 ^a	0.83 ^a	0.84 ^a	0.78 ^a	0.80 ^a	0.77 ^a
CV (%)	2.30	3.13	2.78	1.90	2.08	1.75	4.13	1.25

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 66 Effects of maturity on chlorophyll a of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Maturity	Chlorophyll a (mg/g FW) *							
	Days after storage							
	0	3	6	9	12	15	18	21
Maturity 1	1.35 ^a	1.33 ^a	1.22 ^a	1.04 ^a	0.85 ^a	0.79 ^a	0.76 ^a	0.73 ^a
Maturity 2	1.33 ^a	1.32 ^a	1.22 ^a	1.09 ^a	0.88 ^a	0.77 ^a	0.83 ^a	0.83 ^a
Maturity 3	1.40 ^a	1.35 ^a	1.24 ^a	1.01 ^a	0.92 ^a	0.73 ^a	0.82 ^a	0.89 ^a
CV (%)	1.45	4.55	4.25	2.67	4.34	5.67	3.11	2.30

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 67 Effects of maturity on chlorophyll a of 'Keaw Morakot' mango fruit stored at 25°C, 70-75% RH after storage at 13°C, 85-90% RH for 21 days

Maturity	Chlorophyll a (mg/g FW) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	0.73 ^a	0.75 ^a	0.67 ^a	0.58 ^a	0.53 ^a	0.50 ^a	0.53 ^a	0.53 ^a
Maturity 2	0.83 ^a	0.80 ^a	0.70 ^a	0.63 ^a	0.58 ^a	0.58 ^a	0.58 ^a	0.58 ^a
Maturity 3	0.89 ^a	0.83 ^a	0.63 ^a	0.58 ^a	0.60 ^a	0.55 ^a	0.57 ^a	0.55 ^a
CV (%)	2.30	3.13	2.78	1.90	2.08	1.75	4.13	1.25

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 68 Effects of maturity on chlorophyll b of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Maturity	Chlorophyll b (mg/g FW) *							
	Days after storage							
	0	3	6	9	12	15	18	21
Maturity 1	0.78 ^a	0.67 ^a	0.66 ^a	0.52 ^a	0.50 ^a	0.35 ^a	0.30 ^a	0.26 ^a
Maturity 2	0.74 ^a	0.68 ^a	0.67 ^a	0.55 ^a	0.51 ^a	0.32 ^a	0.30 ^a	0.28 ^a
Maturity 3	0.70 ^a	0.68 ^a	0.65 ^a	0.54 ^a	0.55 ^a	0.36 ^a	0.33 ^a	0.26 ^a
CV (%)	2.02	2.02	1.08	4.67	2.32	2.09	3.33	1.30

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 69 Effects of maturity on chlorophyll b of 'Keaw Morakot' mango fruit stored at 25°C, 70-75% RH after storage at 13°C, 85-90% RH for 21 days

Maturity	Chlorophyll b (mg/g FW) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	0.26 ^a	0.26 ^a	0.24 ^a	0.25 ^a	0.22 ^a	0.22 ^a	0.22 ^a	0.23 ^a
Maturity 2	0.28 ^a	0.27 ^a	0.30 ^a	0.26 ^a	0.24 ^a	0.23 ^a	0.24 ^a	0.22 ^a
Maturity 3	0.26 ^a	0.26 ^a	0.29 ^a	0.25 ^a	0.24 ^a	0.23 ^a	0.23 ^a	0.22 ^a
CV (%)	1.30	3.13	2.32	1.67	1.08	2.02	2.44	2.09

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 70 Effects of maturity on β -carotene of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Maturity	β -carotene (mg%) *							
	Days after storage							
	0	3	6	9	12	15	18	21
Maturity 1	0.12 ^b	0.26 ^b	0.30 ^b	0.37 ^a	0.42 ^b	0.45 ^b	0.46 ^a	0.49 ^a
Maturity 2	0.12 ^b	0.27 ^b	0.33 ^{ab}	0.37 ^a	0.42 ^b	0.46 ^b	0.46 ^a	0.49 ^a
Maturity 3	0.15 ^a	0.33 ^a	0.37 ^a	0.39 ^a	0.47 ^a	0.49 ^a	0.49 ^a	0.49 ^a
CV (%)	12.65	10.69	8.66	20.32	13.20	6.98	18.32	12.35

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 71 Effects of maturity on β -carotene of 'Keaw Morakot' mango fruit stored at 25°C, 70-75% RH after storage at 13°C, 85-90% RH for 21 days

Maturity	β -carotene (mg%) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	0.49 ^a	0.49 ^a	0.45 ^{ab}	0.57 ^b	0.80 ^a	0.75 ^b	0.86 ^b	0.90 ^b
Maturity 2	0.49 ^a	0.49 ^a	0.43 ^b	0.57 ^b	0.73 ^b	0.76 ^b	0.96 ^{ab}	1.10 ^a
Maturity 3	0.49 ^a	0.49 ^a	0.50 ^a	0.61 ^a	0.78 ^a	0.79 ^a	1.00 ^a	1.09 ^a
CV (%)	12.35	11.33	8.03	7.22	12.28	6.98	5.35	12.67

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 72 Effects of maturity on respiration rate of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Maturity	Respiration rate (mg CO ₂ /kg.hr ⁻¹) *							
	Days after storage							
	0	3	6	9	12	15	18	21
Maturity 1	79.26 ^b	60.35 ^a	60.36 ^b	70.32 ^b	76.32 ^a	79.32 ^a	89.50 ^{ab}	80.02 ^b
Maturity 2	84.66 ^{ab}	60.36 ^a	63.98 ^{ab}	70.36 ^b	76.32 ^a	75.98 ^b	86.50 ^b	80.56 ^b
Maturity 3	90.43 ^a	59.95 ^a	65.32 ^a	75.33 ^a	75.69 ^a	79.65 ^a	92.32 ^a	90.03 ^a
CV (%)	10.70	13.05 ^a	10.72	8.32	15.84	14.55	14.60	15.27

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 73 Effects of maturity on respiration rate of 'Keaw Morakot' mango fruit stored at 25°C, 70-75% RH after storage at 13°C, 85-90% RH for 21 days

Maturity	Respiration rate (mg CO ₂ /kg.hr ⁻¹) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	80.02 ^b	170.16 ^a	268.56 ^a	285.10 ^a	245.10 ^b	240.92 ^a	212.30 ^b	200.34 ^a
Maturity 2	80.56 ^b	100.80 ^b	105.67 ^c	180.22 ^b	270.05 ^a	200.89 ^b	204.33 ^b	202.43 ^a
Maturity 3	90.03 ^a	175.26 ^a	170.43 ^b	280.15 ^a	257.35 ^b	240.10 ^a	232.44 ^a	195.23 ^a
CV (%)	15.27	14.02	12.33	15.50	12.45	10.02	11.44	17.25

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 74 Effects of maturity on ethylene production of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Maturity	Ethylene production (μ l C ₂ H ₄ /kg.hr ⁻¹) *							
	Days after storage							
	0	3	6	9	12	15	18	21
Maturity 1	0.56 ^b	0.66 ^b	0.67 ^b	1.14 ^a	1.35 ^b	1.95 ^a	1.90 ^a	1.81 ^a
Maturity 2	0.54 ^b	0.68 ^b	0.68 ^b	1.02 ^a	1.20 ^b	1.55 ^b	1.86 ^a	1.82 ^a
Maturity 3	0.78 ^a	0.88 ^a	0.92 ^a	1.34 ^a	1.78 ^a	1.94 ^a	1.78 ^a	1.88 ^a
CV (%)	5.06	3.40	10.76	13.45	12.07	5.64	15.96	10.33

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 75 Effects of maturity on ethylene production of 'Keaw Morakot' mango fruit stored at 25°C, 70-75% after storage at 13°C, 85-90% RH for 21 days

Maturity	Ethylene production (μ l C ₂ H ₄ /kg.hr ⁻¹) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	1.81 ^a	2.01 ^b	2.51 ^a	2.25 ^b	2.18 ^a	2.20 ^a	2.01 ^a	1.81 ^a
Maturity 2	1.82 ^a	1.98 ^b	1.98 ^b	2.37 ^a	2.19 ^a	1.68 ^b	1.75 ^b	1.83 ^a
Maturity 3	1.88 ^a	2.16 ^a	2.48 ^a	2.34 ^a	2.20 ^a	2.05 ^{ab}	1.95 ^a	1.87 ^a
CV (%)	10.33	3.75	11.01	15.25	6.76	10.22	11.20	13.56

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 76 Effects of maturity on WSP of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Maturity	WSP (g D-galacturonic acid/100g AIS) *							
	Days after storage							
	0	3	6	9	12	15	18	21
Maturity 1	2.35 ^a	2.45 ^a	3.05 ^a	3.22 ^a	3.58 ^a	4.63 ^a	5.53 ^a	5.68 ^a
Maturity 2	2.42 ^a	2.40 ^a	2.75 ^a	2.72 ^b	2.85 ^b	3.24 ^b	5.28 ^a	5.22 ^b
Maturity 3	2.58 ^a	2.53 ^a	2.85 ^a	3.33 ^a	3.45 ^a	4.72 ^a	5.61 ^a	5.70 ^a
CV (%)	10.67	13.89	7.33	4.58	6.38	7.05	14.52	8.25

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 77 Effects of maturity on WSP of 'Keaw Morakot' mango fruit stored at 25°C, 70-75% RH after storage at 13°C, 85-90% RH for 21 days

Maturity	WSP (g D-galacturonic acid/100g AIS) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	5.68 ^a	6.20 ^a	6.45 ^a	6.65 ^b	7.49 ^a	8.07 ^a	8.75 ^a	8.59 ^a
Maturity 2	5.22 ^b	5.68 ^b	6.12 ^a	6.40 ^b	7.15 ^a	7.56 ^a	8.22 ^a	8.32 ^a
Maturity 3	5.70 ^a	5.82 ^b	6.25 ^a	7.33 ^a	7.28 ^a	7.80 ^a	8.86 ^a	8.52 ^a
CV (%)	8.25	12.08	13.20	11.24	16.03	15.85	10.22	12.56

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 78 Effects of maturity on PG activity of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Maturity	PG activity (nmole D-galacturonic acid/mg protein/min) *							
	Days after storage							
	0	3	6	9	12	15	18	21
Maturity 1	235.65 ^a	234.63 ^{ab}	245.12 ^a	266.32 ^a	272.41 ^a	268.36 ^b	270.25 ^b	268.39 ^a
Maturity 2	222.30 ^b	225.87 ^b	239.65 ^b	263.21 ^a	269.64 ^b	270.51 ^b	270.36 ^b	269.64 ^a
Maturity 3	240.36 ^a	243.86 ^a	246.24 ^a	263.32 ^a	272.65 ^a	275.14 ^a	278.52 ^a	270.02 ^a
CV (%)	18.27	12.36	18.05	12.02	10.05	14.65	8.58	11.08

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 79 Effects of maturity on PG activity of 'Keaw Morakot' mango fruit stored at 25°C, 70-75% RH after storage at 13°C, 85-90% RH for 21 days

Maturity	PG activity (nmole D-galacturonic acid/mg protein/min) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	268.39 ^a	264.60 ^a	270.15 ^a	316.34 ^a	318.45 ^a	318.33 ^b	319.55 ^b	320.89 ^a
Maturity 2	269.64 ^a	265.87 ^a	269.35 ^a	273.33 ^b	312.67 ^a	311.53 ^b	312.39 ^b	312.67 ^b
Maturity 3	270.02 ^a	270.06 ^a	266.22 ^a	313.52 ^a	318.67 ^a	319.34 ^a	319.56 ^a	319.62 ^a
CV (%)	11.08	20.36	18.15	17.22	20.02	14.50	12.08	11.35

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 80 Effects of maturity on PME activity of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Maturity	PME activity (μ mole acetic acid/mg protein/min) *							
	Days after storage							
	0	3	6	9	12	15	18	21
Maturity 1	204.00 ^a	215.21 ^a	218.36 ^a	222.33 ^a	235.45 ^a	226.02 ^a	223.58 ^b	225.25 ^b
Maturity 2	206.12 ^a	218.42 ^a	198.68 ^a	225.65 ^a	225.05 ^b	228.10 ^a	220.31 ^b	226.03 ^b
Maturity 3	198.06 ^a	218.25 ^a	205.20 ^a	235.23 ^a	233.32 ^a	232.22 ^a	231.25 ^a	235.47 ^a
CV (%)	22.63	10.24	15.36	13.02	11.55	16.03	6.95	10.35

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 81 Effects of maturity on PME activity of 'Keaw Morakot' mango fruit stored at 25°C, 70-75% RH after storage at 13°C, 85-90% RH for 21 days

Maturity	PME activity (μ mole acetic acid/mg protein/min) *							
	Days after storage							
	0	1	2	3	4	5	6	7
Maturity 1	225.21 ^b	232.45 ^a	228.14 ^a	225.52 ^b	208.23 ^a	125.24 ^a	125.23 ^b	113.88 ^a
Maturity 2	226.30 ^b	225.25 ^a	238.03 ^a	232.08 ^b	203.37 ^a	122.39 ^a	122.35 ^b	119.47 ^a
Maturity 3	235.00 ^a	232.08 ^a	243.33 ^a	245.01 ^a	198.68 ^a	132.54 ^a	144.23 ^a	112.22 ^a
CV (%)	10.35	11.95	8.89	13.05	12.44	12.63	9.35	9.03

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 82 Effect of concentration and exposure time of 1-MCP on firmness of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Treatments	Firmness (Newton) *							
	Days after storage							
	0	3	6	9	12	15	18	21
0 ppb 1-MCP	111.45 ^a	99.91 ^b	91.51 ^b	86.79 ^b	83.56 ^b	82.56 ^b	82.68 ^b	82.20 ^b
500 ppb 1-MCP	111.45 ^a	103.38 ^a	94.52 ^{ab}	89.47 ^{ab}	91.71 ^{ab}	84.54 ^b	83.65 ^b	83.60 ^b
1000 ppb 1-MCP	111.45 ^a	99.72 ^b	98.54 ^a	95.94 ^a	95.29 ^a	92.54 ^a	88.56 ^a	89.02 ^a
CV (%)	0	4.28	13.85	18.24	8.26	8.77	10.58	5.22
6 hours	111.45 ^a	99.96 ^y	93.59 ^y	87.80 ^y	88.94 ^y	86.87 ^y	85.05 ^y	84.58 ^y
12 hours	111.45 ^a	102.44 ^x	96.46 ^x	91.99 ^x	91.43 ^x	90.25 ^x	89.21 ^x	89.50 ^x
CV (%)	0	10.18	9.05	14.54	10.22	6.55	11.08	9.03

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 83 Effect of concentration and exposure time of 1-MCP on L* of 'Keaw Morakot' mango pulp t stored at 13°C, 85-90% RH

Treatments	L* of pulp *							
	Days after storage							
	0	3	6	9	12	15	18	21
0 ppb 1-MCP	73.73 ^a	71.59 ^a	72.23 ^a	68.74 ^a	67.49 ^a	67.25 ^a	66.32 ^b	66.22 ^b
500 ppb 1-MCP	73.73 ^a	72.29 ^a	73.31 ^a	69.93 ^a	67.74 ^a	67.22 ^a	67.35 ^{ab}	66.42 ^b
1000 ppb 1-MCP	73.73 ^a	72.93 ^a	73.05 ^a	69.50 ^a	68.81 ^a	68.45 ^a	68.41 ^a	67.94 ^a
CV (%)	0	15.58	12.62	18.02	4.12	15.23	2.35	2.23
6 hours	73.73 ^x	71.73 ^x	72.55 ^x	69.76 ^x	67.44 ^x	67.50 ^x	67.23 ^y	66.26 ^y
12 hours	73.73 ^x	72.80 ^x	73.24 ^x	69.02 ^x	68.59 ^x	68.56 ^x	68.72 ^x	68.61 ^x
CV (%)	0	15.28	10.95	18.04	3.69	14.78	2.54	2.67

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 84 Effect of concentration and exposure time of 1-MCP on L* of 'Keaw Morakot' mango peel stored at 13°C, 85-90% RH

Treatments	L* of peel *							
	Days after storage							
	0	3	6	9	12	15	18	21
0 ppb 1-MCP	56.52 ^a	57.25 ^a	56.65 ^a	56.20 ^a	54.52 ^a	54.25 ^a	54.32 ^a	54.22 ^a
500 ppb 1-MCP	56.52 ^a	57.20 ^a	56.06 ^a	56.15 ^a	55.31 ^a	55.22 ^a	55.35 ^a	55.22 ^a
1000 ppb 1-MCP	56.52 ^a	57.40 ^a	55.95 ^a	56.05 ^a	55.57 ^a	55.45 ^a	55.41 ^a	55.24 ^a
CV (%)	0	10.56	6.15	2.38	3.56	8.22	10.08	8.67
6 hours	56.52 ^x	57.37 ^x	56.63 ^x	56.27 ^x	54.59 ^x	54.50 ^x	54.32 ^x	54.42 ^x
12 hours	56.52 ^x	57.20 ^x	55.83 ^x	56.00 ^x	55.68 ^x	55.56 ^x	55.72 ^x	55.60 ^x
CV (%)	0	8.25	5.95	2.58	6.89	5.33	8.58	5.02

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 85 Effect of concentration and exposure time of 1-MCP on hue angle of 'Keaw Morakot' mango pulp stored at 13°C, 85-90% RH

Treatments	Hue angle of pulp *							
	Days after storage							
	0	3	6	9	12	15	18	21
0 ppb 1-MCP	82.52 ^a	78.45 ^a	73.97 ^b	74.22 ^b	71.96 ^b	71.56 ^b	70.54 ^b	70.44 ^b
500 ppb 1-MCP	82.52 ^a	78.40 ^a	74.93 ^a	75.63 ^a	74.38 ^a	74.29 ^a	73.69 ^a	73.25 ^a
1000 ppb 1-MCP	82.52 ^a	78.20 ^a	74.29 ^a	76.08 ^a	75.44 ^a	74.96 ^a	74.05 ^a	73.88 ^a
CV (%)	0	4.98	2.25	2.24	3.32	8.23	12.28	6.33
6 hours	82.52 ^x	77.56 ^y	73.46 ^y	75.30 ^x	73.15 ^y	73.04 ^y	72.58 ^y	72.24 ^y
12 hours	82.52 ^x	79.40 ^x	75.58 ^x	75.38 ^x	74.70 ^x	74.65 ^x	74.34 ^x	74.08 ^x
CV (%)	0	4.25	5.95	8.04	1.32	1.53	8.58	4.03

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 86 Effect of concentration and exposure time of 1-MCP on hue angle of 'Keaw Morakot' mango peel stored at 13°C, 85-90% RH

Treatments	Hue angle of peel *							
	Days after storage							
	0	3	6	9	12	15	18	21
0 ppb 1-MCP	168.87 ^a	169.20 ^a	169.20 ^a	168.80 ^a	169.87 ^a	169.02 ^a	169.02 ^a	168.80 ^a
500 ppb 1-MCP	168.87 ^a	168.95 ^a	168.95 ^a	169.15 ^a	169.02 ^a	168.59 ^a	168.59 ^a	168.51 ^a
1000 ppb 1-MCP	168.87 ^a	169.25 ^a	169.25 ^a	168.65 ^a	168.87 ^a	169.25 ^a	169.52 ^a	168.56 ^a
CV (%)	0	10.28	4.05	2.04	1.25	3.23	5.52	3.45
6 hours	168.87 ^x	168.90 ^x	169.43 ^x	168.87 ^x	169.42 ^x	168.90 ^x	169.34 ^x	168.78 ^x
12 hours	168.87 ^x	169.37 ^x	168.83 ^x	168.87 ^x	169.08 ^x	169.73 ^x	168.80 ^x	168.88 ^x
CV (%)	0	10.65	3.02	2.45	3.22	5.13	2.12	4.25

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 87 Effect of concentration and exposure time of 1-MCP on chroma of 'Keaw Morakot' mango pulp stored at 13°C, 85-90% RH

Treatments	Chroma of pulp *							
	Days after storage							
	0	3	6	9	12	15	18	21
0 ppb 1-MCP	46.68 ^a	43.80 ^a	42.54 ^b	39.72 ^b	34.92 ^b	34.56 ^b	33.55 ^b	33.25 ^b
500 ppb 1-MCP	46.68 ^a	44.71 ^a	44.05 ^a	42.14 ^a	40.49 ^a	38.60 ^a	37.42 ^{ab}	36.32 ^a
1000 ppb 1-MCP	46.68 ^a	45.21 ^a	45.58 ^a	42.86 ^a	41.92 ^a	39.47 ^a	39.50 ^a	38.24 ^a
CV (%)	0	11.34	7.25	8.04	5.68	8.73	5.98	7.25
6 hours	46.68 ^x	43.87 ^x	43.32 ^y	41.26 ^x	36.51 ^y	36.34 ^y	35.60 ^y	35.20 ^y
12 hours	46.68 ^x	45.25 ^x	44.79 ^x	41.87 ^x	41.72 ^x	40.65 ^x	39.74 ^x	38.65 ^x
CV (%)	0	12.98	8.05	10.12	2.98	8.96	12.88	10.15

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 88 Effect of concentration and exposure time of 1-MCP on chroma of 'Keaw Morakot' mango of peel stored at 13°C, 85-90% RH

Treatments	Chroma of peel *							
	Days after storage							
	0	3	6	9	12	15	18	21
0 ppb 1-MCP	32.27 ^a	32.30 ^a	32.45 ^a	32.30 ^a	31.73 ^a	31.56 ^a	31.55 ^a	31.25 ^a
500 ppb 1-MCP	32.27 ^a	32.35 ^a	32.80 ^a	32.80 ^a	31.66 ^a	31.60 ^a	31.42 ^a	31.32 ^a
1000 ppb 1-MCP	32.27 ^a	32.20 ^a	32.80 ^a	32.55 ^a	31.77 ^a	31.47 ^a	31.50 ^a	31.24 ^a
CV (%)	0	2.56	2.05	2.44	4.32	1.75	3.28	8.22
6 hours	32.27 ^x	32.10 ^x	32.97 ^x	32.70 ^x	31.65 ^x	31.54 ^x	31.60 ^x	31.20 ^x
12 hours	32.27 ^x	32.47 ^x	32.40 ^x	32.40 ^x	31.78 ^x	31.65 ^x	31.74 ^x	31.45 ^x
CV (%)	0	4.98	3.29	3.56	1.03	2.74	2.52	3.23

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 89 Effect of concentration and exposure time of 1-MCP on TSS of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Treatments	TSS (%) *							
	Days after storage							
	0	3	6	9	12	15	18	21
0 ppb 1-MCP	8.65 ^a	7.82 ^a	8.07 ^a	9.56 ^a	11.52 ^a	12.05 ^a	12.52 ^a	12.69 ^a
500 ppb 1-MCP	8.65 ^a	7.83 ^a	7.89 ^a	8.65 ^b	11.21 ^a	12.76 ^a	12.32 ^a	12.65 ^a
1000 ppb 1-MCP	8.65 ^a	7.79 ^a	7.72 ^a	8.45 ^b	10.05 ^b	10.57 ^b	11.54 ^b	11.55 ^b
CV (%)	0	8.88	9.05	12.04	10.50	11.87	11.28	8.90
6 hours	8.65 ^x	8.08 ^x	8.39 ^x	8.98 ^x	11.81 ^x	12.76 ^x	12.32 ^x	12.85 ^x
12 hours	8.65 ^x	7.79 ^x	7.78 ^x	8.15 ^y	9.85 ^y	10.27 ^y	10.54 ^y	11.10 ^y
CV (%)	0	11.02	10.74	9.63	9.98	9.73	11.05	7.55

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 90 Effect of concentration and exposure time of 1-MCP on glucose of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Treatments	Glucose (g/100 g FW) *							
	Days after storage							
	0	3	6	9	12	15	18	21
0 ppb 1-MCP	0.46 ^a	0.46 ^a	0.48 ^a	0.52 ^a	0.54 ^a	0.56 ^a	0.56 ^a	0.56 ^a
500 ppb 1-MCP	0.46 ^a	0.46 ^a	0.48 ^a	0.52 ^a	0.53 ^a	0.55 ^{ab}	0.56 ^a	0.55 ^a
1000 ppb 1-MCP	0.46 ^a	0.46 ^a	0.47 ^a	0.49 ^b	0.52 ^a	0.54 ^b	0.53 ^a	0.52 ^a
CV (%)	0	15.54	16.25	14.94	22.60	10.73	14.58	19.67
6 hours	0.46 ^x	0.46 ^x	0.48 ^x	0.53 ^x	0.54 ^x	0.56 ^x	0.56 ^x	0.57 ^x
12 hours	0.46 ^x	0.47 ^x	0.47 ^x	0.50 ^y	0.53 ^x	0.52 ^y	0.54 ^x	0.55 ^x
CV (%)	0	12.25	19.95	11.04	19.65	12.73	15.58	18.53

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 91 Effect of concentration and exposure time of 1-MCP on fructose of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Treatments	Fructose (g/100 g FW) *							
	Days after storage							
	0	3	6	9	12	15	18	21
0 ppb 1-MCP	2.22 ^a	2.25 ^a	2.36 ^a	2.42 ^b	2.50 ^a	2.53 ^a	2.63 ^a	2.79 ^a
500 ppb 1-MCP	2.22 ^a	2.23 ^a	2.24 ^a	2.27 ^a	2.43 ^{ab}	2.51 ^a	2.53 ^b	2.60 ^{ab}
1000 ppb 1-MCP	2.22 ^a	2.24 ^a	2.23 ^a	2.23 ^a	2.38 ^b	2.42 ^b	2.56 ^b	2.52 ^b
CV (%)	0	12.75	14.59	2.44	11.33	8.73	7.23	9.22
6 hours	2.22 ^x	2.23 ^x	2.36 ^x	2.38 ^x	2.50 ^x	2.62 ^x	2.68 ^x	2.75 ^x
12 hours	2.22 ^x	2.25 ^x	2.23 ^x	2.22 ^y	2.23 ^y	2.33 ^y	2.54 ^y	2.57 ^y
CV (%)	0	15.98	9.95	5.04	15.31	10.23	7.58	5.33

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 92 Effect of concentration and exposure time of 1-MCP on sucrose of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Treatments	Sucrose (g/100 g FW) *							
	Days after storage							
	0	3	6	9	12	15	18	21
0 ppb 1-MCP	5.24 ^a	6.25 ^a	6.96 ^a	7.24 ^a	7.42 ^a	7.53 ^a	8.26 ^a	8.87 ^a
500 ppb 1-MCP	5.24 ^a	5.87 ^a	6.06 ^a	6.37 ^b	6.96 ^{ab}	6.96 ^{ab}	7.86 ^{ab}	8.40 ^{ab}
1000 ppb 1-MCP	5.24 ^a	5.56 ^b	5.69 ^b	6.22 ^b	6.24 ^b	6.25 ^b	6.38 ^b	7.09 ^b
CV (%)	0	4.98	9.95	10.25	7.25	8.75	10.58	6.36
6 hours	5.24 ^x	5.98 ^x	6.38 ^x	6.96 ^x	7.85 ^x	7.70 ^x	8.00 ^x	8.60 ^x
12 hours	5.24 ^x	5.34 ^x	5.38 ^y	5.58 ^y	6.03 ^y	6.22 ^y	6.78 ^y	7.19 ^y
CV (%)	0	8.95	10.05	8.24	10.14	10.76	12.88	8.24

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 93 Effect of concentration and exposure time of 1-MCP on pH of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Treatments	pH *							
	Days after storage							
	0	3	6	9	12	15	18	21
0 ppb 1-MCP	3.40 ^a	3.67 ^a	4.20 ^a	4.27 ^a	4.37 ^a	4.45 ^a	4.69 ^a	5.16 ^a
500 ppb 1-MCP	3.40 ^a	3.67 ^a	4.10 ^b	4.21 ^{ab}	4.24 ^b	4.37 ^b	4.43 ^b	4.94 ^b
1000 ppb 1-MCP	3.40 ^a	3.33 ^b	3.95 ^c	4.00 ^b	4.05 ^c	4.10 ^c	4.13 ^c	4.36 ^c
CV (%)	0	0.77	0.42	1.06	0.47	0.43	0.54	0.46
6 hours	3.40 ^x	3.89 ^x	4.20 ^x	4.30 ^x	4.45 ^x	4.58 ^x	4.73 ^x	5.12 ^x
12 hours	3.40 ^x	3.49 ^y	4.05 ^x	4.15 ^x	4.15 ^y	4.27 ^y	4.44 ^y	4.50 ^y
CV (%)	0	0.98	2.95	2.04	1.98	0.73	1.58	0.99

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 94 Effect of concentration and exposure time of 1-MCP on TA of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Treatments	TA (% as citric acid) *							
	Days after storage							
	0	3	6	9	12	15	18	21
0 ppb 1-MCP	0.92 ^a	0.90 ^a	0.82 ^a	0.79 ^b	0.77 ^b	0.70 ^b	0.63 ^b	0.54 ^b
500 ppb 1-MCP	0.92 ^a	0.87 ^a	0.86 ^a	0.85 ^a	0.82 ^a	0.79 ^a	0.77 ^a	0.67 ^{ab}
1000 ppb 1-MCP	0.92 ^a	0.88 ^a	0.88 ^a	0.85 ^a	0.85 ^a	0.81 ^a	0.80 ^a	0.72 ^a
CV (%)	0	10.22	14.95	15.25	14.07	8.33	13.55	7.25
6 hours	0.92 ^x	0.88 ^y	0.85 ^y	0.82 ^y	0.79 ^y	0.72 ^y	0.71 ^y	0.66 ^y
12 hours	0.92 ^x	0.91 ^x	0.90 ^x	0.87 ^x	0.88 ^x	0.83 ^x	0.80 ^x	0.79 ^x
CV (%)	0	5.98	3.05	8.24	7.63	5.75	10.58	9.03

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 95 Effect of concentration and exposure time of 1-MCP on citric acid of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Treatments	Citric acid (g/100 g FW) *							
	Days after storage							
	0	3	6	9	12	15	18	21
0 ppb 1-MCP	0.37 ^a	0.35 ^a	0.31 ^b	0.30 ^b	0.28 ^b	0.27 ^b	0.25 ^b	0.24 ^b
500 ppb 1-MCP	0.37 ^a	0.36 ^a	0.33 ^{ab}	0.30 ^b	0.30 ^a	0.29 ^a	0.27 ^a	0.25 ^a
1000 ppb 1-MCP	0.37 ^a	0.36 ^a	0.35 ^a	0.33 ^a	0.31 ^a	0.29 ^a	0.27 ^a	0.26 ^a
CV (%)	0	5.25	2.95	2.55	10.42	2.85	9.25	8.22
6 hours	0.37 ^x	0.35 ^x	0.32 ^x	0.30 ^y	0.30 ^y	0.29 ^y	0.26 ^y	0.24 ^y
12 hours	0.37 ^x	0.37 ^x	0.34 ^x	0.31 ^x	0.31 ^x	0.30 ^x	0.28 ^x	0.26 ^x
CV (%)	0	10.92	12.50	5.24	15.33	3.73	9.08	5.38

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 96 Effect of concentration and exposure time of 1-MCP on malic acid of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Treatments	Malic acid (g/100 g FW) *							
	Days after storage							
	0	3	6	9	12	15	18	21
0 ppb 1-MCP	0.31 ^a	0.31 ^a	0.30 ^a	0.26 ^a	0.25 ^a	0.23 ^a	0.23 ^a	0.22 ^a
500 ppb 1-MCP	0.31 ^a	0.31 ^a	0.30 ^a	0.27 ^a	0.26 ^a	0.24 ^a	0.24 ^a	0.22 ^a
1000 ppb 1-MCP	0.31 ^a	0.31 ^a	0.31 ^a	0.28 ^a	0.26 ^a	0.25 ^a	0.24 ^a	0.24 ^a
CV (%)	0	12.95	15.25	18.04	17.60	13.85	15.56	15.65
6 hours	0.31 ^x	0.31 ^x	0.30 ^x	0.26 ^x	0.26 ^x	0.24 ^x	0.24 ^x	0.22 ^x
12 hours	0.31 ^x	0.32 ^x	0.32 ^x	0.29 ^x	0.26 ^x	0.26 ^x	0.27 ^x	0.24 ^x
CV (%)	0	13.66	14.93	16.40	16.89	10.75	12.59	15.42

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 97 Effect of concentration and exposure time of 1-MCP on vitamin C of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Treatments	Vitamin C (mg ascorbic acid/100 ml) *							
	Days after storage							
	0	3	6	9	12	15	18	21
0 ppb 1-MCP	157.99 ^a	155.36 ^b	151.32 ^b	150.05 ^b	139.89 ^b	134.62 ^b	130.63 ^b	123.80 ^b
500 ppb 1-MCP	157.99 ^a	158.26 ^a	152.35 ^b	153.25 ^a	145.69 ^{ab}	142.25 ^{ab}	137.65 ^{ab}	129.55 ^{ab}
1000 ppb 1-MCP	157.99 ^a	156.38 ^{ab}	155.36 ^a	154.74 ^a	150.24 ^a	147.30 ^a	140.24 ^a	132.52 ^a
CV (%)	0	2.55	13.95	9.24	10.03	8.77	6.08	6.45
6 hours	157.99 ^x	157.21 ^x	153.87 ^y	151.97 ^y	142.33 ^y	139.50 ^y	132.54 ^y	124.85 ^y
12 hours	157.99 ^x	157.69 ^x	155.69 ^x	154.28 ^x	148.50 ^x	146.74 ^x	139.87 ^x	131.32 ^x
CV (%)	0	10.98	12.87	13.50	5.92	10.75	12.55	9.15

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 98 Effect of concentration and exposure time of 1-MCP on dry matter of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Treatments	Dry matter (%) *							
	Days after storage							
	0	3	6	9	12	15	18	21
0 ppb 1-MCP	24.06 ^a	23.84 ^a	24.02 ^a	24.03 ^a	23.99 ^a	23.10 ^a	23.08 ^b	23.03 ^a
500 ppb 1-MCP	24.06 ^a	23.89 ^a	24.35 ^a	24.28 ^a	24.82 ^a	23.87 ^a	23.82 ^a	23.28 ^a
1000 ppb 1-MCP	24.06 ^a	24.35 ^a	24.61 ^a	24.55 ^a	24.01 ^a	23.56 ^a	23.81 ^a	24.05 ^a
CV (%)	0	12.32	13.95	11.08	12.35	5.23	13.35	15.15
6 hours	24.06 ^x	23.83 ^x	23.98 ^x	24.12 ^x	24.01 ^x	23.76 ^x	23.32 ^x	23.25 ^x
12 hours	24.06 ^x	24.29 ^x	24.55 ^x	24.45 ^x	24.75 ^x	23.57 ^x	23.74 ^x	23.84 ^x
CV (%)	0	12.58	19.95	18.04	16.25	18.73	15.48	13.25

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 99 Effect of concentration and exposure time of 1-MCP on starch of 'Keaw Morakot' mango fruit stored at 13 °C, 85-90% RH

Treatments	Starch (%) *							
	Days after storage							
	0	3	6	9	12	15	18	21
0 ppb 1-MCP	6.22 ^a	5.76 ^b	5.58 ^b	5.43 ^b	5.41 ^b	4.93 ^b	4.66 ^b	4.57 ^b
500 ppb 1-MCP	6.22 ^a	5.96 ^{ab}	5.62 ^a	5.53 ^b	5.37 ^b	4.96 ^b	4.64 ^b	4.65 ^b
1000 ppb 1-MCP	6.22 ^a	6.10 ^a	5.63 ^a	5.72 ^a	5.63 ^a	5.30 ^a	4.96 ^a	5.02 ^a
CV (%)	0	4.73	7.22	10.45	8.75	10.35	12.05	11.15
6 hours	6.22 ^x	5.81 ^y	5.59 ^y	5.57 ^y	5.38 ^y	4.78 ^y	4.53 ^y	4.47 ^y
12 hours	6.22 ^x	6.03 ^x	5.72 ^x	5.80 ^x	5.91 ^x	5.31 ^x	5.05 ^x	5.12 ^x
CV (%)	0	5.05	5.54	10.04	9.28	9.75	12.08	12.12

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 100 Effect of concentration and exposure time of 1-MCP on total chlorophyll of 'Keaw Morakot' mango fruit stored at 13 °C, 85-90% RH

Treatments	Total chlorophyll (mg/g FW) *							
	Days after storage							
	0	3	6	9	12	15	18	21
0 ppb 1-MCP	2.07 ^a	1.80 ^a	1.58 ^a	1.45 ^a	1.25 ^a	1.04 ^a	1.01 ^a	0.89 ^a
500 ppb 1-MCP	2.07 ^a	1.82 ^a	1.62 ^a	1.53 ^a	1.39 ^a	1.09 ^a	1.07 ^a	1.05 ^a
1000 ppb 1-MCP	2.07 ^a	1.82 ^a	1.66 ^a	1.54 ^a	1.47 ^a	1.29 ^a	1.38 ^a	1.32 ^a
CV (%)	0	2.37	5.25	4.85	3.58	9.26	4.19	5.10
6 hours	2.07 ^x	1.79 ^x	1.59 ^x	1.42 ^x	1.39 ^x	1.00 ^x	0.98 ^x	0.98 ^x
12 hours	2.07 ^x	1.84 ^x	1.66 ^x	1.60 ^x	1.48 ^x	1.26 ^x	1.20 ^x	1.13 ^x
CV (%)	0	3.95	2.35	5.99	2.58	8.78	5.28	3.90

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 101 Effect of concentration and exposure time of 1-MCP on chlorophyll a of 'Keaw Morakot' mango fruit stored at 13 °C, 85-90% RH

Treatments	Chlorophyll a (mg/g FW) *							
	Days after storage							
	0	3	6	9	12	15	18	21
0 ppb 1-MCP	1.33 ^a	1.23 ^a	1.12 ^a	1.05 ^a	0.85 ^a	0.69 ^a	0.66 ^a	0.63 ^a
500 ppb 1-MCP	1.33 ^a	1.24 ^a	1.20 ^a	1.10 ^a	0.98 ^a	0.77 ^a	0.73 ^a	0.73 ^a
1000 ppb 1-MCP	1.33 ^a	1.24 ^a	1.11 ^a	1.11 ^a	1.02 ^a	0.93 ^a	1.02 ^a	0.99 ^a
CV (%)	0	2.05	2.25	2.33	2.08	2.46	2.11	2.15
6 hours	1.33 ^x	1.21 ^x	1.10 ^x	1.02 ^x	0.95 ^x	0.67 ^x	0.67 ^x	0.69 ^x
12 hours	1.33 ^x	1.26 ^x	1.14 ^x	1.15 ^x	1.03 ^x	0.89 ^x	0.83 ^x	0.81 ^x
CV (%)	0	1.98	2.05	2.94	1.98	1.73	2.58	2.99

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 102 Effect of concentration and exposure time of 1-MCP on chlorophyll b of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Treatments	Chlorophyll b (mg/g FW) *							
	Days after storage							
	0	3	6	9	12	15	18	21
0 ppb 1-MCP	0.74 ^a	0.57 ^a	0.46 ^a	0.40 ^a	0.40 ^a	0.35 ^a	0.35 ^a	0.26 ^a
500 ppb 1-MCP	0.74 ^a	0.58 ^a	0.50 ^a	0.43 ^a	0.41 ^a	0.32 ^a	0.34 ^a	0.32 ^a
1000 ppb 1-MCP	0.74 ^a	0.58 ^a	0.52 ^a	0.43 ^a	0.45 ^a	0.36 ^a	0.36 ^a	0.33 ^a
CV (%)	0	0.60	1.98	1.61	1.42	1.69	1.33	2.35
6 hours	0.74 ^x	0.58 ^x	0.49 ^x	0.40 ^x	0.39 ^x	0.33 ^x	0.31 ^x	0.29 ^x
12 hours	0.74 ^x	0.58 ^x	0.52 ^x	0.45 ^x	0.45 ^x	0.37 ^x	0.37 ^x	0.32 ^x
CV (%)	0	1.98	2.95	2.04	1.98	1.73	1.58	1.99

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 103 Effect of concentration and exposure time of 1-MCP on β -carotene of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Treatments	β -carotene (mg%) *							
	Days after storage							
	0	3	6	9	12	15	18	21
0 ppb 1-MCP	0.12 ^a	0.16 ^a	0.33 ^a	0.38 ^a	0.44 ^a	0.56 ^a	0.56 ^a	0.56 ^a
500 ppb 1-MCP	0.12 ^a	0.16 ^a	0.34 ^a	0.34 ^a	0.43 ^a	0.55 ^a	0.53 ^a	0.54 ^a
1000 ppb 1-MCP	0.12 ^a	0.16 ^a	0.25 ^b	0.28 ^b	0.34 ^b	0.42 ^b	0.42 ^b	0.45 ^b
CV (%)	0	12.50	8.13	8.58	4.66	4.12	3.81	5.32
6 hours	0.12 ^x	0.16 ^x	0.34 ^x	0.40 ^x	0.47 ^x	0.59 ^x	0.59 ^x	0.56 ^x
12 hours	0.12 ^x	0.15 ^x	0.30 ^x	0.33 ^y	0.35 ^y	0.43 ^y	0.45 ^y	0.48 ^y
CV (%)	0	11.98	15.05	8.04	5.98	5.73	4.58	5.99

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 104 Effect of concentration and exposure time of 1-MCP on respiration rate of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Treatments	Respiration rate (mg CO ₂ /kg.hr ⁻¹) *							
	Days after storage							
	0	3	6	9	12	15	18	21
0 ppb 1-MCP	38.35 ^a	61.28 ^a	62.27 ^a	64.56 ^a	76.12 ^a	83.95 ^a	80.52 ^a	80.28 ^a
500 ppb 1-MCP	38.35 ^a	57.93 ^{ab}	58.69 ^b	62.02 ^b	63.81 ^b	82.76 ^a	79.32 ^a	79.05 ^a
1000 ppb 1-MCP	38.35 ^a	54.86 ^b	57.10 ^b	61.45 ^b	60.05 ^b	69.07 ^b	80.14 ^a	78.56 ^a
CV (%)	0	10.08	9.95	8.54	6.76	14.95	10.56	11.33
6 hours	38.35 ^x	57.69 ^x	60.86 ^x	64.78 ^x	69.88 ^x	81.75 ^x	81.22 ^x	80.35 ^x
12 hours	38.35 ^x	54.75 ^y	57.54 ^y	62.05 ^x	60.45 ^y	70.47 ^y	78.59 ^y	79.07 ^x
CV (%)	0	7.88	9.68	15.78	8.63	9.79	5.89	10.90

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 105 Effect of concentration and exposure time of 1-MCP on ethylene production of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Treatments	Ethylene production ($\mu\text{l C}_2\text{H}_4/\text{kg.hr}^{-1}$) *							
	Days after storage							
	0	3	6	9	12	15	18	21
0 ppb 1-MCP	0.88 ^a	1.82 ^a	1.87 ^a	2.06 ^a	2.82 ^a	2.75 ^a	2.12 ^a	1.78 ^a
500 ppb 1-MCP	0.88 ^a	1.63 ^{ab}	1.69 ^{ab}	1.62 ^b	2.61 ^a	2.46 ^{ab}	1.82 ^{ab}	1.65 ^{ab}
1000 ppb 1-MCP	0.88 ^a	1.29 ^b	1.18 ^b	1.35 ^b	2.05 ^b	2.27 ^b	1.54 ^b	1.50 ^b
CV (%)	0	10.05	12.05	12.43	15.56	9.25	12.23	9.25
6 hours	0.88 ^x	1.63 ^x	1.69 ^x	2.22 ^x	2.81 ^x	2.76 ^x	2.05 ^x	1.85 ^x
12 hours	0.88 ^x	1.39 ^x	1.10 ^y	1.45 ^y	2.27 ^y	2.37 ^y	1.64 ^y	1.45 ^y
CV (%)	0	16.48	12.85	12.89	10.12	7.65	13.28	8.56

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 106 Effect of concentration and exposure time of 1-MCP on WSP of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Treatments	WSP (g D-galacturonic acid/100g AIS) *							
	Days after storage							
	0	3	6	9	12	15	18	21
0 ppb 1-MCP	2.42 ^a	2.32 ^a	2.78 ^a	2.67 ^a	2.62 ^a	3.25 ^a	5.22 ^a	5.28 ^a
500 ppb 1-MCP	2.42 ^a	2.43 ^a	2.69 ^a	2.62 ^a	2.61 ^a	3.06 ^a	4.89 ^a	4.65 ^b
1000 ppb 1-MCP	2.42 ^a	2.39 ^a	2.40 ^b	2.45 ^b	2.35 ^b	3.07 ^a	4.54 ^a	4.67 ^b
CV (%)	0	12.78	8.49	10.04	11.45	15.70	18.89	11.09
6 hours	2.42 ^x	2.45 ^x	2.89 ^x	2.85 ^x	2.80 ^x	3.32 ^x	5.32 ^x	5.35 ^x
12 hours	2.42 ^x	2.33 ^x	2.45 ^y	2.45 ^y	2.40 ^y	2.97 ^y	4.24 ^y	4.70 ^y
CV (%)	0	13.28	9.25	12.06	9.38	6.03	12.67	12.99

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 107 Effect of concentration and exposure time of 1-MCP on PG activity of 'Keaw Morakot' mango fruit stored at 13°C, 85-90% RH

Treatments	PG activity (nmole D-galacturonic acid/mg protein/min) *							
	Days after storage							
	0	3	6	9	12	15	18	21
0 ppb 1-MCP	230.27 ^a	245.22 ^a	254.27 ^a	254.06 ^a	276.12 ^a	278.95 ^a	280.52 ^a	280.08 ^a
500 ppb 1-MCP	230.27 ^a	240.63 ^b	250.69 ^b	252.62 ^a	277.81 ^a	277.76 ^a	279.32 ^a	279.65 ^a
1000 ppb 1-MCP	230.27 ^a	240.89 ^b	249.10 ^b	251.45 ^a	275.05 ^a	275.07 ^a	274.54 ^b	274.10 ^b
CV (%)	0	7.45	12.45	18.35	19.40	18.75	10.58	13.90
6 hours	230.27 ^x	247.63 ^x	255.20 ^x	256.67 ^x	277.95 ^x	279.76 ^x	279.32 ^x	281.56 ^x
12 hours	230.27 ^x	240.84 ^y	247.10 ^y	251.50 ^x	274.65 ^x	274.07 ^x	274.10 ^y	274.20 ^y
CV (%)	0	6.76	13.35	17.74	17.33	17.33	9.75	11.59

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Appendix Table 108 Effect of concentration and exposure time of 1-MCP on PME activity of 'Keaw Morakot' mango fruit stored at 13 °C, 85-90% RH

Treatments	PME activity ($\mu\text{mole acetic acid/mg protein/min}$) *							
	Days after storage							
	0	3	6	9	12	15	18	21
0 ppb 1-MCP	206.12 ^a	215.23 ^a	220.31 ^a	261.33 ^a	265.21 ^a	235.42 ^a	233.24 ^a	235.33 ^a
500 ppb 1-MCP	206.12 ^a	213.45 ^a	215.38 ^a	260.22 ^a	262.25 ^a	232.41 ^a	228.24 ^a	224.13 ^b
1000 ppb 1-MCP	206.12 ^a	213.35 ^a	210.42 ^a	252.11 ^b	254.31 ^b	227.41 ^a	219.36 ^b	221.43 ^b
CV (%)	0	10.08	9.72	7.74	9.24	14.73	5.58	12.95
6 hours	206.12 ^x	215.32 ^x	221.33 ^x	272.42 ^x	272.08 ^x	240.43 ^x	236.22 ^x	228.19 ^x
12 hours	206.12 ^x	213.43 ^x	212.28 ^x	249.27 ^y	252.09 ^y	222.07 ^y	220.19 ^y	219.44 ^y
CV (%)	0	14.98	15.25	12.04	10.98	5.03	10.56	10.05

* Mean within the same column followed by different letters differ significantly at $p < 0.05$

Curriculum Vitae

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