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## Effect of Storage Methods on Strawberry (*Fragaria X Ananassa* Duch.) fruit keeping quality

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Strawberry is one of the most popular fruits worldwide. Therefore, it is important to consider the stability of fruit supply and maintenance of freshness from the production area to the point of consumption. Strawberries deteriorate rapidly, storage delays quality changes. However, little is known about the effect of storage methods on the changes in fruit quality. Thus, in this study, two storage methods; Cold Storage (CS) and Modified Atmosphere Packaging (MAP) were investigated on the strawberry fruit parameter keeping quality. Results obtained showed that storage method has an effect on fruit keeping quality, and it proved that MAP is the acceptable storage method because it kept on strawberry fruit quality, extended storage period, decreased weight loss, in contrast it showed the highest fruit decay.

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