



Effects of Freezing Time on Degradation of Durian (*Durio zibethinus* Murr.) Fruit's Attributes During the Frozen Storage

Authors:

Hendra Adi Prasetya*, Slamet Budiawan, Ade Syahputra, Retno Umiarsih, Rifena Pangastuwani, Mutia Riefka Fauzidaty, Idham Sakti Harahap, Dondy Anggono Setyabudi, Affandi, Mazdani Ulfah Daulay and Wawan Sutian

*Correspondence: hendraadip@pertanian.go.id; hendra.buttmkp@gmail.com

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Highlight

- The core freeze-process at -15°C for 20 min followed by the freezing one at -10°C for 30 days has been proved to the best scheme in maintaining the physics-chemical fruit's properties.
- Sensory preferences have also been acceptable, at least until one month storage.
- This technical scheme has contributed in lengthening the shelf of life of durian, particularly for distributing this commodity in medium distance trade.

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