

APPENDIX

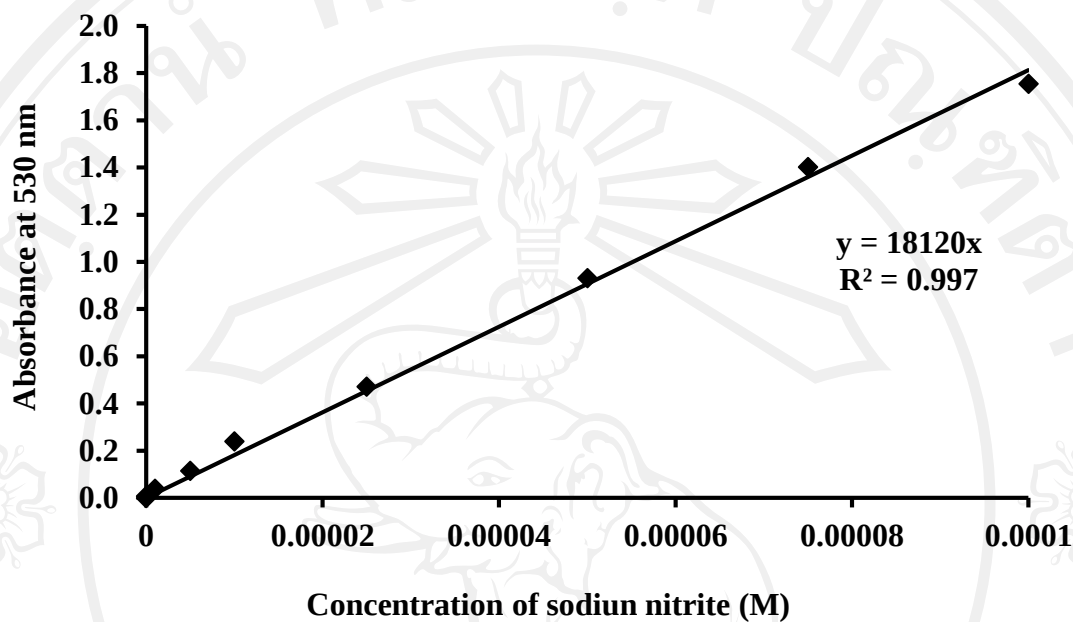


Figure 1 Linearity between absorbance at 530 nm of the sodium nitrite concentration.

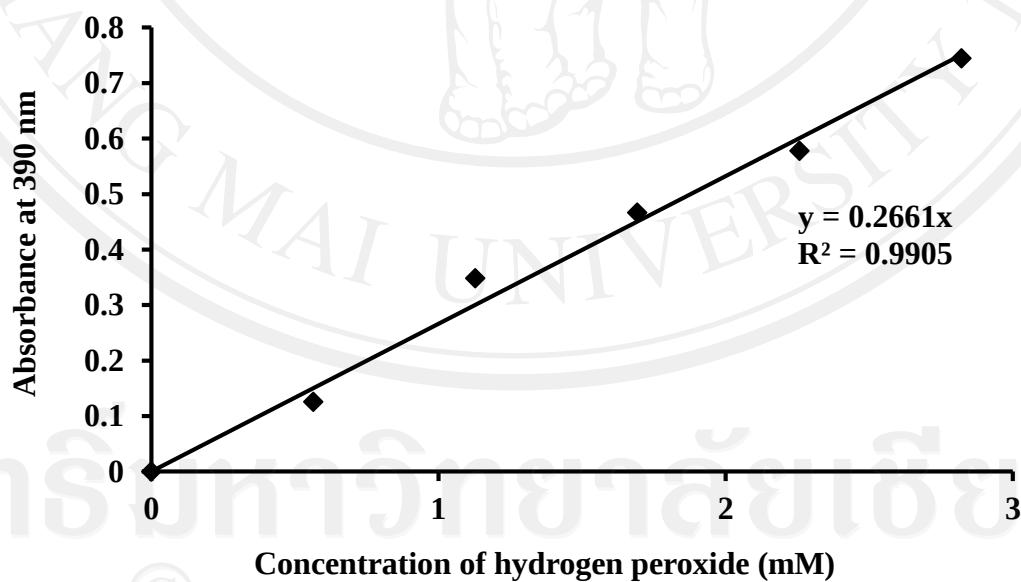


Figure 2 Linearity between absorbance at 390 nm of the hydrogen peroxide concentration.

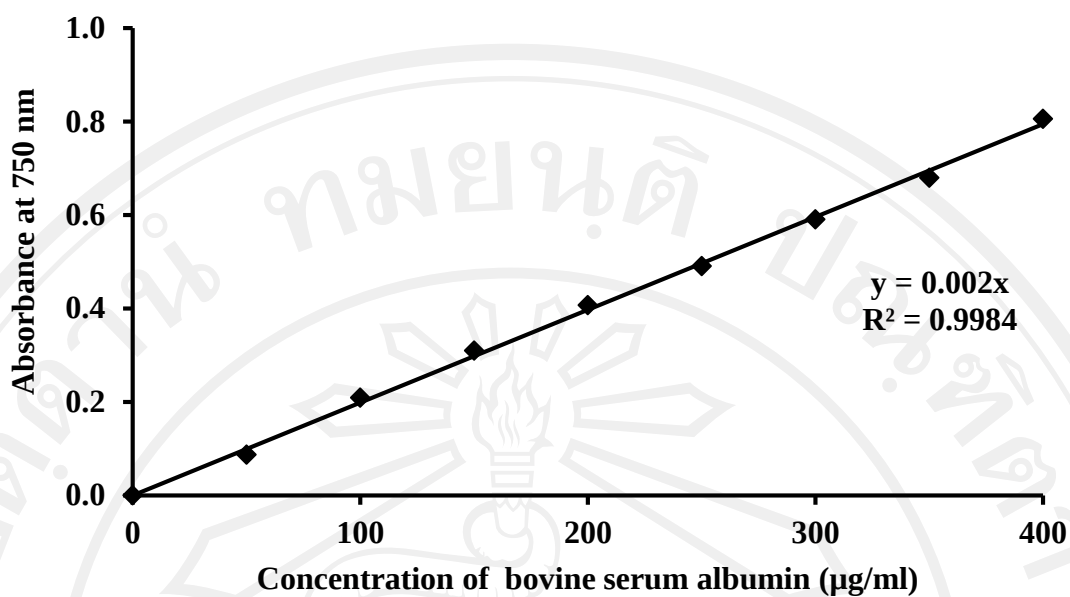


Figure 3 Linearity between absorbance at 750 nm of the bovine serum albumin (BSA) concentration.

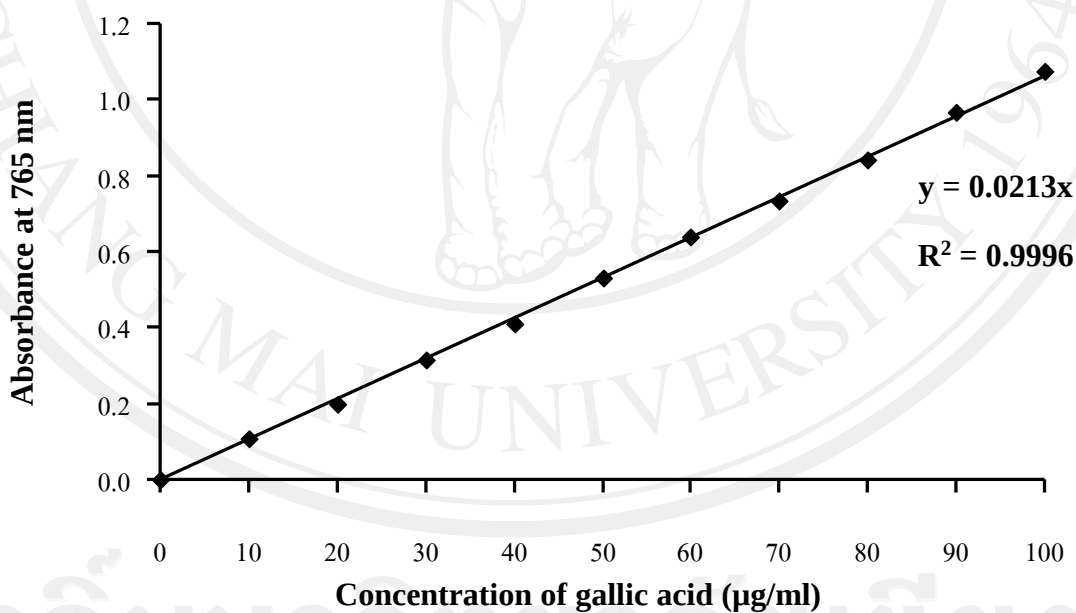


Figure 4 Linearity between absorbance at 765 nm of the gallic acid concentration.

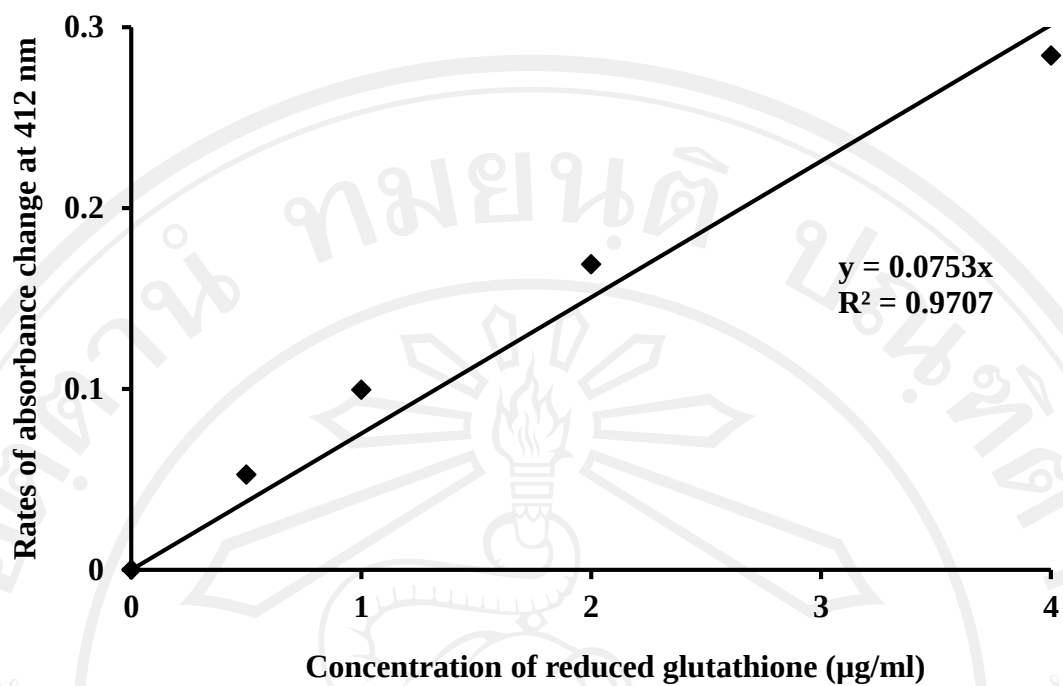


Figure 5 Linearity between rates of absorbance change at 412 nm of the reduced glutathione concentration.

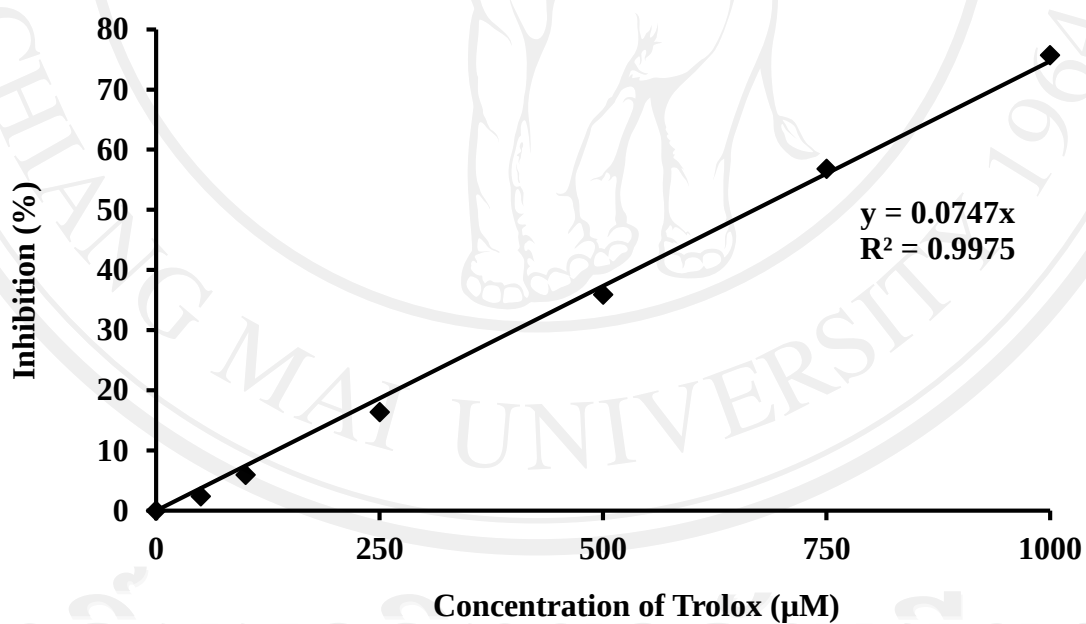


Figure 6 Linearity between percentages of DPPH bleaching color of the Trolox concentration.

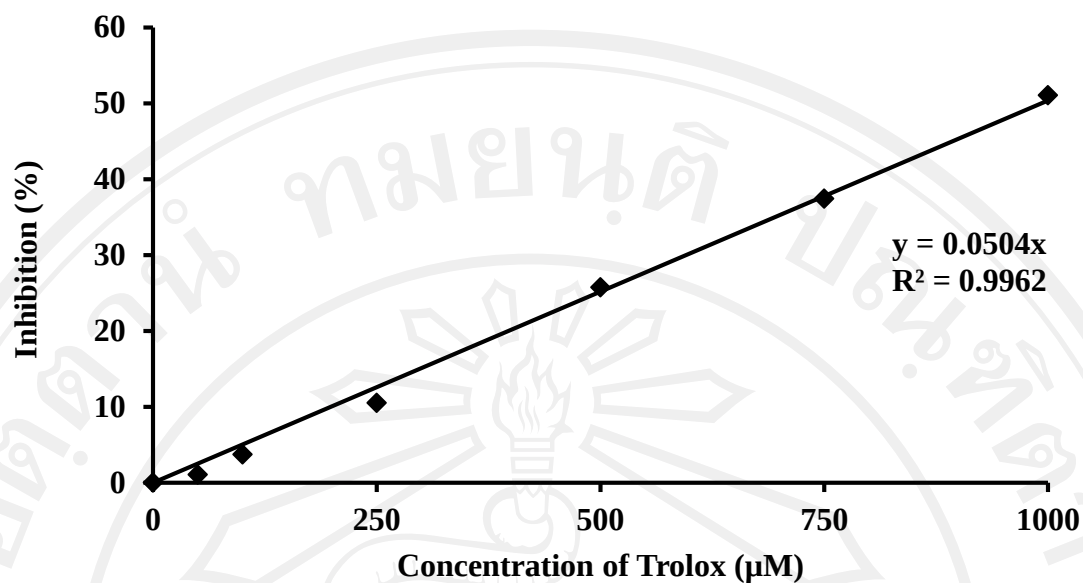


Figure 7 Linearity between percentages of ABTS bleaching color of the Trolox concentration.

1 Partial mRNA sequence of *SOD* gene from the exocarp of Nam Dok Mai No. 4 mango fruit (size 372 base pair).

TTGAGCAGCTCGACCAAGCCAT
CAACAAAGGCGACGCTTCCACTGTTGTCAAGTTGCAGAGTGCCATCAAGT
TCAACGGCGGAGGTCATGTCAATCACTCAATTTTCTGGAAAAATCTCACC
CCTGTTTCATGAAGGAGGTGGTGAGCCACCAAAAGGTTCCCTTGGTTGGGC
TATTGACACACATTTTGGTTCGATGGAAGCATTGATACAAAAGATGAATG
CTGAAGGAGCAGCTTTACAGGGCTCTGGATGGGTGTGGCTTGGCGTGGAC
AAGGAGTTGAAGAAGCTTGTGGTTGAAACAACCTGCAAATCAAGATCCACT
GGTAACTAAAGGTCCAAGTTTGGTTCCCTTTGCTTGGCATAGATGTTTGGG

2 Partial mRNA sequence of *CAT* gene from the exocarp of Nam Dok Mai No. 4 mango fruit (size 558 base pair).

CTGACCTTACATGTGCTGATTTTCTCCGAG
CACCCGGTGTACAGACGCCTGTAATTGTTCCGGTCTCCACTGTTATTCAT
GAACGTGGCAGTCCTGAAACCCTGAGGGACCCTCGAGGATTTGCAGTCAA
GTTTTACACCAGAGAGGGTAATTTTGATCTTGTGGGAAATAATTTCCCTG
TTTTCTTCACCCGTGATGCAATTAAGTTCCCAGATGTGATCCATGCTTTT
AAACCAAACCCGAAGACTCATATCCAGGAGTATTGGAGGATCCTGGATTT
CTGCTCTTATCTTCCTGAGAGCTTGTCCACCTTTTCCTGGTTCTTTGATG
ATGTGGGCATCCCAACTAATTACAGGCATATGGAAGGTTTGGAGTTCAA
ACATTTAGTCTGGTCAACAAGAATGGAAAATCTCTGTATGTGAAATTTCA
CTGGAAACCCACTTGTGGAGTTAAGTGTTTGAAGTATGAAGAGGCAATCC
AGGTTGGAGGATCTAACCATAGCCACGCTACCAAGGATCTCAATGATTCA
ATTGCTGCTGGAAACTACCCCGAGTGGA

3 Partial mRNA sequence of *APX* gene from the exocarp of Nam Dok Mai No. 4 mango fruit (size 513 base pair).

ATGAAGCATCCTGCTGAGT
TGGCTCACGGCGCAAACAATGGTCTCGATATTGCCGTTAGGCTTTTGGAG
CCTATCAAGGAGCAGTTCCCTATCCTCAGCTATGGTGACTTCTATCAGTT
GGCCGGTGTGTTGCTGTTGAAGTCACTGGTGGGCCTGAAATCCCCTTCC
ACCCTGGAAGACAGGACAAGCCTGAGCCACCTCCGGAAGGACGTCTTCCT
GATGCCACCAAGGGCTCTGATCACTTGAGGGAGGTCTTTGGCACCATGGG
CCTCTCTGACCAGGACATTGTTGCTCTCTCTGGTGGTCACACCCTGGGTC
GGTGTCACAAGGAGAGGTCTGGATTTGAGGGAGCTTGGACTACTAACCCT
CTCATCTTTGACAACTCTTACTTCAAGTTACTCTTGGAAGGAGAAAGGGA
TGACCTTCTGCAATTGCCTTCTGACAAGGTCCTTCTGACTGATCCTGTTT
TCCGTCCATTGGTCGATAAATATGCTGCGGATGAAGATGCCTTC

5 The alignment of *CAT* genes from Nam Dok Mai No. 4 mango fruit and other plant species such as *Ricinus communis* (NCBI Reference Sequence: XM_002510631.1), *Citrus maxima* (GenBank: GU132471.1), *Dimocarpus longan* (GenBank: FJ460504.2) and *Gossypium hirsutum* (GenBank: X52135.1).

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Ricinus_CAT      TTTCTTTGAGGTCACCCATGATGTCACGTGACCTTACATGCGCTGATTTCTTCTCGTGCCCC 278
NamDokMai_CAT    -----CTGACCTTACATGTGCTGATTTTCTCCGAGCACC 34
Citrus_CAT       TTTCTTTGAGTGTACCCATGATATTTCTCACCTTACGTGTGCTGATCTTTTTCGAGCTCC 89
Dimocarpus_CAT   TTTCTTTGAGGTCACCCATGATGTTTTCTCATCTCACATGTGCTGATTTTCTTCGGGCCCC 360
Gossypium_CAT    TTTCTTCGAGGTTACCCATGACATTTCTCACCTTACATGTGCTGATTTTCTGCGAGCACC 326
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Ricinus_CAT      CGGTGTTTCAGACTCCTGTCATTGTCCGTTTCTCCACTGTTATTTCATGAGCGTGGCAGCCCC 338
NamDokMai_CAT    CGGTGTACAGACGCCTGTAATTGTTCCGTTTCTCCACTGTTATTTCATGAACGTGGCAGTCC 94
Citrus_CAT       AGGGGTTTCAGACACCTGTCATTGTTCCGTTTCTCCACTGTTATCCATGAGCGTGGCAGCCCC 149
Dimocarpus_CAT   TGGGGTTTCAGACGCCTATCATCCTCGTTTCTCCACTGTTATCCATGAGCGTGGGAGCCCC 420
Gossypium_CAT    TGGAGTTCAAACCCCTGTTATCGTGCATTTTCAACCGTCATCCATGAGCGTGGGAGCCCC 386
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Ricinus_CAT      TGAAACCCTCAGAGACCTCGAGGTTTTGCTACCAAGTTTTACACCAGAGAGGGTAACCTT 398
NamDokMai_CAT    TGAAACCCTGAGGGACCTCGAGGATTTGCAGTCAAGTTTTACACCAGAGAGGGTAATTT 154
Citrus_CAT       TGAGACACTCAGGGATCCTCGAGGATTTGCAGTCAAGTTTTACACCAGAGAGGGTAATTG 209
Dimocarpus_CAT   TGAAACCCTGAGGGATCCTCGTGGATTTGCAGTGAAGTTTTACACCAGAGAGGGTAATTT 480
Gossypium_CAT    TGAAACCCTCAGGGATCCTCGTGGTTTTGTCAGTGAAGTTCTACACCCGAGAGGGTAATTT 446
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Ricinus_CAT      TGATATAGTGGGAAACAACCTCCAGTTTTCTTCATCCGCGATGGAATTAATTTCCCGAGA 458
NamDokMai_CAT    TGATCTTGTGGGAAATAATTTCCCTGTTTTCTTACCCCGTGATGCAATTAAGTTCCCGAGA 214
Citrus_CAT       GGATCTTCTGGGTAACAGTATCCCTGTTTTTTTCATCCGATGCAATCAAAATTTCCCGAGA 269
Dimocarpus_CAT   TGATCTTGTGGGAAACAATTTCCCTGTTTTCTTCATCCGATGCAATTAAGTTCCCGAGA 540
Gossypium_CAT    TGATCTTGTGGGAAACAATTTCCAGTCTTCTTATTCTGATGGAATGAAATTTCCCTGA 506
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Ricinus_CAT      CGTGGTCCATGCATTTTAAGCCCAACCCTAAGTCTCACATCCAGGAGTATTGGAGGATCTT 518
NamDokMai_CAT    TGTGATCCATGCTTTTAAACCAAAACCCGAAGACTCATATCCAGGAGTATTGGAGGATCCT 274
Citrus_CAT       TGTGATCCATGCTTTTAAACCTAATCCAAAGTCTCACATCCAAGAGTACTGGAGGATCCT 329
Dimocarpus_CAT   TGTGGTCCATGCATTTAAACCTAACCCTAAGTCTCATATCCAAGAGAGCTGGAGGATCCT 600
Gossypium_CAT    TATGGTCCATGCTCTTAAGCCCAACCCTAAGTCCCATATTAGGAGAATTGGAGGATCCT 566
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Ricinus_CAT      TGATTTCTGCTCACACCATCCTGAAAGTTTGAGCACTTTCGCTGGTTCTTTGATGATGT 578
NamDokMai_CAT    GGATTTCTGCTCTTATCTTCTGAGAGCTTGTCACCTTTTCTGGTTCTTTGATGATGT 334
Citrus_CAT       CGACTTCTGCTCCACCTTCTGAAAGCTTGTCACATTTTCTGGTTCTTTGATGATGT 389
Dimocarpus_CAT   TGACTTCTGCGCCACATTCCTGAAAGCTTGTCACGTTTACCTGGTTCTACGACGATGT 660
Gossypium_CAT    TGATTTCTTCTCACACCATCCTGAGAGCTTGATATGTTACTTTCCTTTTGGATGATTT 626
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Ricinus_CAT      CGGCATTCCTCAAGATTATAGACACATGGAAGGGTTGGTGTTCACACCTACTGTCTAAT 638
NamDokMai_CAT    GGGCATCCCAACTAATTACAGGCATATGGAAGGTTTTGGAGTTCAAACATTTAGTCTGGT 394
Citrus_CAT       GGGTATTCACAAGATTACAGGCACATGGAAGGCTTCGGTGTTCAAACTTTTACTGTTG 449
Dimocarpus_CAT   GGGTATCCCCCAAGATTACAGGCACATGGAAGGGTTGGTGTTCAAACTTATACTCTGAT 720
Gossypium_CAT    GGGTGTTCACAAGATTACAGACACATGGAAGGTTCTGGTGTAAACACATACACTCTGAT 686
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Ricinus_CAT      CAACAAGGCTGGAAAAGTTACCTATGTCAAATTTCACTGGAAACCCACTTGCGTGTGCAA 698
NamDokMai_CAT    CAACAAGAATGGAAAATCTCTGTATGTGAAATTTCACTGGAAACCCACTTGTTGGAGTTAA 454
Citrus_CAT       CAATAAGAATGGGAAAGTGCACTATGTGAAATTTCACTGGAAACCAACTTGTTGGAGTTAA 509
Dimocarpus_CAT   CAATAAGGCTGGGAAAGTACACTATGTGAAATTTCACTGGAAACCACTTGTTGGAGTTAA 780
Gossypium_CAT    TAACAAGGCTGGCAAAGCACACTATGTGAAATTTCACTGGAAAGCCCACTTGTTGGGGTCAA 746
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Ricinus_CAT      GTGTTTGATGGATGATGAGGCTATTAAGTTCGGAGGAGCCAATCACAGTCATGCTACTCA 758
NamDokMai_CAT    GTGTTTGACTGATGAAGAGGCAATCCAGGTTGGAGGATCTAACCATAGCCACGCTACCAA 514
Citrus_CAT       GTGTTTGACAGATGAAGAAGCAATAAAGTTCGGTGGATCTAATCACAGCCACGCTACTCA 569
Dimocarpus_CAT   ATCTTTGATGGATGATGAGGCAATCAGGGTTGGAGGAACTAATCACAGCCATGCCACTAA 840
Gossypium_CAT    ATGCTTGCTGGAAGATGAGGCAATCAAGTTCGGAGGAGCTAATCACAGCCATGCCACTCA 806
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Ricinus_CAT	GGATTTATATGATTCCATTGCTGCTGGCAATTTTCCTGAGTGGAACTCATGATCCAGAC	818
NamDokMai_CAT	GGATCTCAATGATTCAATTGCTGCTGGAACTACCCCGAGTGA-----	558
Citrus_CAT	GGATCTCTACGACTCAATTGCTGCTGGAACTATCCTGAGTGGAACTCTACATTCAGAC	629
Dimocarpus_CAT	GGATCTCTATGACTCTATTGCATCTGGAACTATCCTGAGTGGAACTCTATATCCAGAC	900
Gossypium_CAT	GGATCTCTATGACTCAATTGCTGCTGGCAACTATCCTGAGTGGAACTCTTCATCCAGAC	866
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6 The alignment of APX genes from Nam Dok Mai No. 4 mango fruit and other plant species such as *Fragaria x ananassa* (GenBank: AF039953.1), *Citrus maxima* (GenBank: FJ595795.1), *Citrus limon* (GenBank: GQ465430.1) and *Gossypium hirsutum* (GenBank: EF432582.1).

Fragaria APX	AGGCCCATTCGGAACCATGAAGCAGTCCGCTGAGCTCGCTCACGGCGCTAACAATGGTCT	292
NamDokMai APX	-----ATGAAGCATCCTGCTGAGTTGGCTCACGGCGCAAACAATGGTCT	44
CitrusMaxima APX	AGGTCCGTTTCGGAACCATGAGGCTCGCTGCTGAGCAGGCACACTCAGCCAACAACGGCCT	295
CitrusLimon APX	AGGTCCGTTTCGGAACCATGAGGCTCGCTGCTGAGCAGGCACACTCAGCCAACAACGGCCT	293
Gossypium APX	AGGTCCATTCGGAACCATGAAGCATCCTGCTGAGCTCGCAGCATGCTGCTAACAACGGCCT	221
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Fragaria APX	TGACATTGCTGTCTGAGCTCTTGGAGCCGATCAAGGAGCAGTTCCTATTCTCTCTTATGC	352
NamDokMai APX	CGATATTGCCGTTAGGCTTTTGGAGCCTATCAAGGAGCAGTTCCTATTCTCTCTTATGC	104
CitrusMaxima APX	CGATATTGCCGTTAGGCTTTTGGAGCCGTTCAAGGAGCAGTTCCTATTCTCTCTTATGC	355
CitrusLimon APX	CGATATTGCCGTTAGGCTTTTGGAGCCGTTCAAGGAGCAGTTCCTATTCTCTCTTATGC	353
Gossypium APX	AGATATCGCCGTCAGACTTCTCGAGCCGATCAAGGAGCAGTTCCTTAACCTCACCTACGC	281
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Fragaria APX	TGACTTCTACCAAGTTGGCTGGAGTTGTTGCTGTTGAGGTCACCGGTGGACCTGATGTTCC	412
NamDokMai APX	TGACTTCTATCAGTTGGCCGGTGTGTTGCTGTTGAAGTCACTGGTGGGCCTGAAATCCC	164
CitrusMaxima APX	TGACCTTTATCAGCTTGCTGGTGTGTTGCTGGCGTTGAGGTTACCGGTGGGCCCGATATCCC	415
CitrusLimon APX	TGACCTTTATCAGCTTGCTGGTGTGTTGCTGGCGTTGAGGTTACCGGTGGGCCCGATATCCC	413
Gossypium APX	TGACTTCTATCAGCTTGCTGGTGTGCTGGCGTTGAGATTACTGGTGGACCTGAAATTCC	341
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Fragaria APX	TTTCCACCCAGGAAGAGAGGACAAGCCAGAACCACCAGAAAGGCCGCTCTCTCTGATGC	472
NamDokMai APX	CTTCCACCCCTGGAAGACAGGACAAGCCTGAGCCACCTCCGGAAGGACGCTCTCTCTGATGC	224
CitrusMaxima APX	CTTCCACCCCTGGAAGAGATGACAAGGCTGAGCCACCTCAAGAAGGCCGGCTCTCTCTGATGC	475
CitrusLimon APX	CTTCCACCCCTGGAAGAGATGACAAGGCTGAGCCACCTCAAGAAGGCCGGCTCTCTCTGATGC	473
Gossypium APX	CTTCCATCCCGGAAGAGAGGACAAGCCTCACCCCTCTCTGAGGGCCGCTCTCTCTGATGC	401
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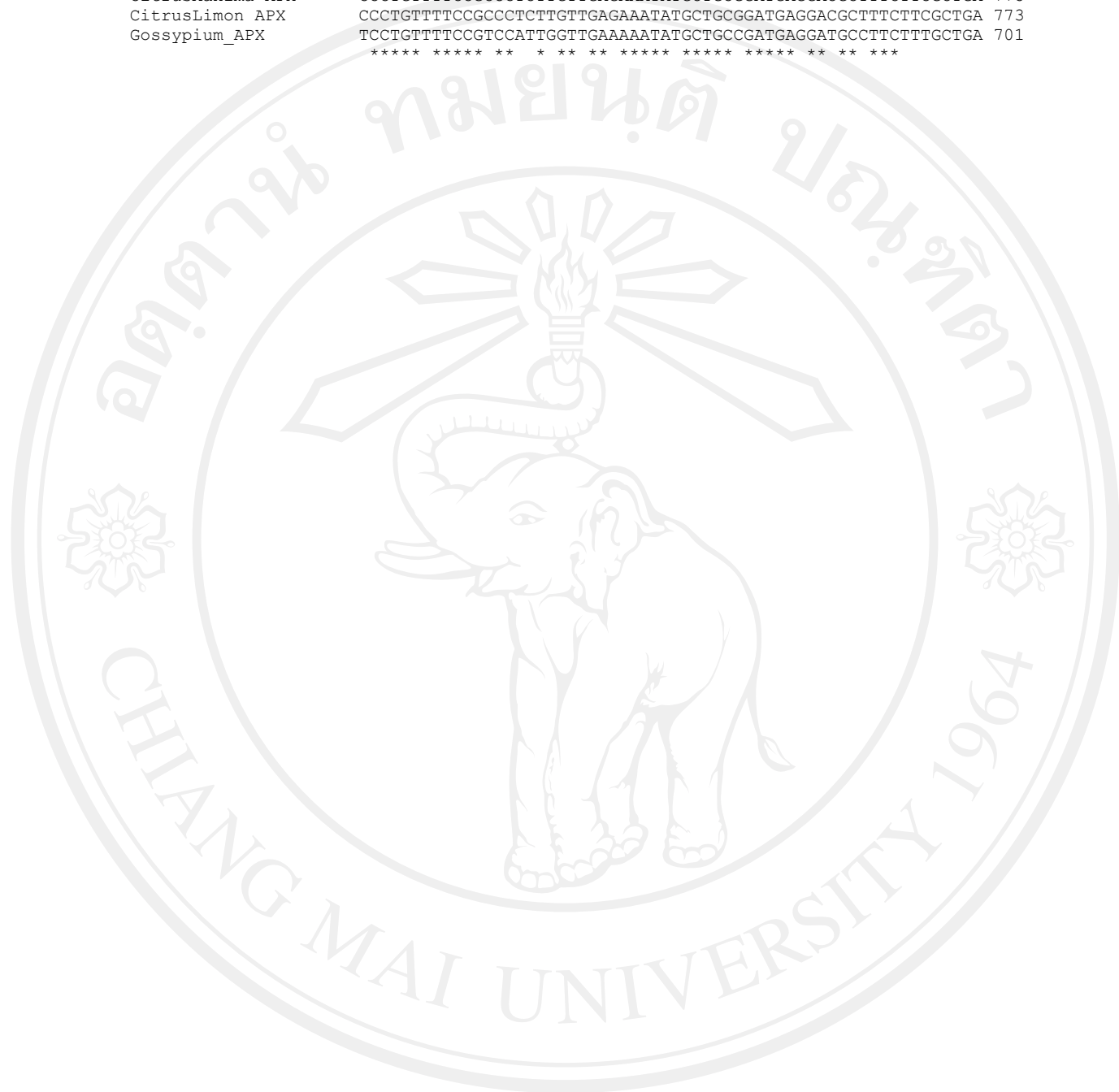
Fragaria APX	TGGAAGGGTCTGACCCTTGAGGGAAGTGTGTTGGCAAAACCATGGGTCTCAGCGACCA	532
NamDokMai APX	CACCAAGGGCTCTGATCACTTGAGGGAAGTCTTTGGCA---CCATGGGCCTCTCTGACCA	281
CitrusMaxima APX	TAAACAGGGTAATGATCACTTGAGGCAAGTCTTTGGTGCTCAGATGGGCCTCAGCGACAA	535
CitrusLimon APX	TAAACAGGGTAATGATCACTTGAGGCAAGTCTTTGGTGCTCAGATGGGCCTCAGCGACAA	533
Gossypium APX	TACCAAGGGTCTGATCACTTGAGGCAAGTGTGTTAGTGCTCAAATGGGTCTCAGCGACCA	461
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Fragaria APX	GGACATTGTTGCTCTCTCTGGTGGTTCACACCTTGGGAAGGGCACACAAGGAACGGTCTGG	592
NamDokMai APX	GGACATTGTTGCTCTCTCTGGTGGTTCACACCTTGGGTGCTGCAAGGAGAGGTCTGG	341
CitrusMaxima APX	GGATATTGTTGCTCTCTCTGGTGGCCACACCTTGGGAAGGTGCCACAAGGAGAGGTCTGG	595
CitrusLimon APX	GGATATTGTTGCTCTCTCTGGTGGCCACACCTTGGGAAGGTGCCACAAGGAGAGGTCTGG	593
Gossypium APX	GCACATTGTTGCTCTTTCTGGTGGCCACACTCTGGGAAGGTGCCACAAGGAGAGGTCCGG	521
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Fragaria APX	ATTGAGGGACCTGGACTCCTAACCTCTTATCTTTGACAACCTCATATTTCACTGTGCT	652
NamDokMai APX	ATTTGAGGGAGCTTGGACTACTAACCTCTCATCTTTGACAACCTCTACTTCAAGTTACT	401
CitrusMaxima APX	ATTTGAGGGACCATGGACCCGCAACCTCTCATTTTGGACAATTCCTACTTCACGGAGCT	655
CitrusLimon APX	ATTTGAGGGACCATGGACCCGCAACCTCTCATTTTGGACAATTCCTACTTCACGGAGCT	653
Gossypium APX	GTTTGGGGACCATGGACTACCAACCTCTCATCTTTGACAACCTCTACTTCAAGGAGCT	581
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Fragaria APX	GTTGAGTGGAGAGAAGGAAGGCCTTCTACAGCTTCCAAGTGAAGGCTCTTCTGTGAGA	712
NamDokMai APX	CTTGGAAGGAGAAAGGATGACCTTCTGCAATTGCCTTCTGACAAGGTCCTTCTGACTGA	461
CitrusMaxima APX	CTTGACTGGTGAGAAGGATGGTCTTCTGCAATTGCCATCTGACAAGGCCCTTCTGGATGA	715
CitrusLimon APX	CTTGACTGGTGAGAAGGATGGTCTTCTGCAATTGCCATCTGACAAGGCCCTTCTGGATGA	713
Gossypium APX	TTTGTGGGAGAGAAGGAAGGCCTTCTCAACTACCAACTGACAAAGTCTCTCTGTGAGA	641
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Fragaria_APX	CCCTGTCTTCCGCCCTCTTGTGAGAAATACGCTGCGGATGAAGATGCTTTCTTTCTGA	772
NamDokMai_APX	TCCTGTTTTCCGTCCATTGGTCGATAAATATGCTGCGGATGAAGATGCCTTC-----	513
CitrusMaxima_APX	CCCTGTTTTCCGCCCTCTTGTGAGAAATATGCTGCGGATGAGGACGCTTTCTTCGCTGA	775
CitrusLimon_APX	CCCTGTTTTCCGCCCTCTTGTGAGAAATATGCTGCGGATGAGGACGCTTTCTTCGCTGA	773
Gossypium_APX	TCCTGTTTTCCGTCCATTGGTTGAAAAATATGCTGCCGATGAGGATGCCTTCTTTGCTGA	701



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Table 1 Effects of SA and MJ on chilling injury index of mango fruits cv. Nam Dok Mai No. 4 during storage at 5 °C. Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at P = 0.05 using Tukey's Multiple Range Test.

CI index (Mean ± SE)																												
Treatment	Storage time (days)																											
	0				7				14				21				28				35				42			
Control	0.00	±	0.00	a	0.00	±	0.00	a	0.00	±	0.00	a	0.42	±	0.15	a	2.50	±	0.15	a	3.92	±	0.08	a	5.00	±	0.00	a
SA 0.1 mM	0.00	±	0.00	a	0.00	±	0.00	a	0.00	±	0.00	a	0.17	±	0.11	a	1.58	±	0.19	b	3.00	±	0.00	b	4.00	±	0.00	b
SA 1 mM	0.00	±	0.00	a	0.00	±	0.00	a	0.00	±	0.00	a	0.08	±	0.08	a	0.50	±	0.15	c	1.00	±	0.25	c	1.50	±	0.15	c
MJ 0.1 mM	0.00	±	0.00	a	0.00	±	0.00	a	0.00	±	0.00	a	0.17	±	0.11	a	1.50	±	0.19	b	2.92	±	0.08	b	4.00	±	0.00	b
MJ 1 mM	0.00	±	0.00	a	0.00	±	0.00	a	0.00	±	0.00	a	0.33	±	0.14	a	2.00	±	0.28	ab	3.42	±	0.15	ab	4.75	±	0.13	a

Table 2 Effects of SA and MJ on L*, a*, b*, C* and h° values of exocarp of mango fruits cv. Nam Dok Mai No. 4 during storage at 5 °C.
Mean ± SE within the same column followed by the same letter do not differ significantly at P = 0.05 using Tukey's Multiple Range Test.

Treatment	Storage time (days)																											
	0				7				14				21				28				35				42			
L* value (Mean ± SE) in exocarp																												
Control	37.32	±	0.30	a	37.04	±	0.30	a	36.66	±	0.31	a	36.15	±	0.21	a	35.08	±	0.44	b	34.19	±	0.26	c	32.32	±	0.63	d
SA 0.1 mM	37.32	±	0.30	a	37.29	±	0.19	a	36.49	±	0.22	a	36.13	±	0.29	a	35.53	±	0.26	ab	35.77	±	0.42	ab	34.85	±	0.33	ab
SA 1 mM	37.32	±	0.30	a	37.09	±	0.24	a	36.61	±	0.18	a	36.62	±	0.19	a	36.62	±	0.22	a	36.35	±	0.27	a	35.84	±	0.21	a
MJ 0.1 mM	37.32	±	0.30	a	37.00	±	0.36	a	36.67	±	0.26	a	36.11	±	0.24	a	35.98	±	0.24	ab	34.88	±	0.19	bc	34.29	±	0.20	bc
MJ 1 mM	37.32	±	0.30	a	37.29	±	0.22	a	36.66	±	0.30	a	36.12	±	0.34	a	35.70	±	0.34	ab	34.07	±	0.33	c	33.22	±	0.39	cd
a* value (Mean ± SE) in exocarp																												
Control	-3.07	±	0.19	a	-2.80	±	0.21	a	-2.29	±	0.27	a	-1.84	±	0.21	a	-1.14	±	0.23	a	-1.03	±	0.20	a	-0.50	±	0.20	a
SA 0.1 mM	-3.07	±	0.19	a	-2.88	±	0.17	a	-2.47	±	0.20	a	-2.12	±	0.35	a	-1.39	±	0.21	a	-1.17	±	0.25	a	-0.71	±	0.19	a
SA 1 mM	-3.07	±	0.19	a	-2.98	±	0.23	a	-2.67	±	0.26	a	-2.40	±	0.19	a	-1.80	±	0.22	a	-1.65	±	0.17	a	-0.75	±	0.13	a
MJ 0.1 mM	-3.07	±	0.19	a	-2.72	±	0.25	a	-2.35	±	0.16	a	-2.08	±	0.11	a	-1.57	±	0.19	a	-1.43	±	0.15	a	-0.69	±	0.21	a
MJ 1 mM	-3.07	±	0.19	a	-2.86	±	0.23	a	-2.25	±	0.20	a	-1.91	±	0.32	a	-1.26	±	0.19	a	-1.10	±	0.26	a	-0.62	±	0.30	a
b* value (Mean ± SE) in exocarp																												
Control	14.89	±	0.42	a	14.93	±	0.20	a	15.99	±	0.13	a	15.41	±	0.18	a	15.98	±	0.42	a	16.47	±	0.27	a	17.85	±	0.19	a
SA 0.1 mM	14.89	±	0.42	a	14.83	±	0.39	a	15.94	±	0.24	a	15.86	±	0.25	a	16.08	±	0.21	a	16.41	±	0.27	a	17.77	±	0.16	a
SA 1 mM	14.89	±	0.42	a	14.57	±	0.47	a	15.40	±	0.17	a	15.53	±	0.34	a	16.09	±	0.38	a	16.18	±	0.21	a	17.26	±	0.24	a
MJ 0.1 mM	14.89	±	0.42	a	15.14	±	0.17	a	15.27	±	0.23	a	15.62	±	0.37	a	16.09	±	0.24	a	16.12	±	0.20	a	17.15	±	0.24	a
MJ 1 mM	14.89	±	0.42	a	15.13	±	0.17	a	15.80	±	0.24	a	15.65	±	0.17	a	16.14	±	0.28	a	16.54	±	0.31	a	17.50	±	0.27	a
C* value (Mean ± SE) in exocarp																												
Control	14.42	±	0.37	a	15.20	±	0.23	a	15.92	±	0.25	a	16.25	±	0.14	a	16.24	±	0.23	a	17.31	±	0.25	a	17.32	±	0.24	a
SA 0.1 mM	14.42	±	0.37	a	15.44	±	0.24	a	15.47	±	0.18	a	16.00	±	0.42	a	16.17	±	0.21	a	17.31	±	0.27	a	17.90	±	0.16	a
SA 1 mM	14.42	±	0.37	a	14.59	±	0.47	a	15.59	±	0.17	a	15.56	±	0.34	a	16.13	±	0.23	a	17.28	±	0.22	a	17.62	±	0.26	a
MJ 0.1 mM	14.42	±	0.37	a	14.87	±	0.40	a	15.42	±	0.19	a	15.68	±	0.37	a	16.23	±	0.40	a	17.17	±	0.16	a	17.32	±	0.26	a
MJ 1 mM	14.42	±	0.37	a	15.34	±	0.17	a	15.75	±	0.19	a	16.04	±	0.26	a	16.26	±	0.29	a	17.13	±	0.23	a	17.77	±	0.27	a
h° value (Mean ± SE) in exocarp																												
Control	100.67	±	0.45	a	99.90	±	0.73	a	98.32	±	0.68	a	97.78	±	1.30	a	94.20	±	0.82	a	93.93	±	0.91	a	91.99	±	0.83	a
SA 0.1 mM	100.67	±	0.45	a	99.51	±	0.83	a	98.43	±	0.58	a	96.67	±	0.34	a	94.39	±	0.59	a	93.38	±	0.63	a	92.51	±	0.75	a
SA 1 mM	100.67	±	0.45	a	100.07	±	0.77	a	98.36	±	0.75	a	96.69	±	1.08	a	95.57	±	0.66	a	94.31	±	0.89	a	92.16	±	1.14	a
MJ 0.1 mM	100.67	±	0.45	a	100.75	±	0.57	a	99.29	±	0.76	a	97.54	±	0.82	a	96.18	±	0.72	a	94.91	±	0.73	a	92.68	±	0.45	a
MJ 1 mM	100.67	±	0.45	a	99.68	±	0.74	a	97.89	±	0.58	a	96.48	±	0.71	a	95.97	±	0.55	a	94.76	±	0.46	a	92.63	±	0.70	a

Table 3 Effects of SA and MJ on L*, a*, b*, C* and h° values of mesocarp of mango fruits cv. Nam Dok Mai No. 4 during storage at 5 °C. Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at P = 0.05 using Tukey's Multiple Range Test.

Treatment	Storage time (days)																											
	0				7				14				21				28				35				42			
L* value (Mean ± SE) in mesocarp																												
Control	39.58	±	0.22	a	40.17	±	0.23	a	39.34	±	0.21	a	40.71	±	0.38	a	39.01	±	0.30	a	38.18	±	0.38	a	38.00	±	0.25	a
SA 0.1 mM	39.58	±	0.22	a	40.73	±	0.22	a	39.49	±	0.25	a	40.17	±	0.24	a	39.16	±	0.38	a	38.72	±	0.34	a	37.74	±	0.27	a
SA 1 mM	39.58	±	0.22	a	40.12	±	0.34	a	39.31	±	0.23	a	40.83	±	0.33	a	39.26	±	0.24	a	38.97	±	0.35	a	37.24	±	0.24	a
MJ 0.1 mM	39.58	±	0.22	a	40.13	±	0.30	a	39.74	±	0.28	a	40.56	±	0.22	a	39.64	±	0.32	a	39.12	±	0.24	a	37.67	±	0.36	a
MJ 1 mM	39.58	±	0.22	a	40.21	±	0.23	a	39.49	±	0.20	a	40.00	±	0.24	a	39.31	±	0.19	a	39.06	±	0.40	a	37.96	±	0.39	a
a* value (Mean ± SE) in mesocarp																												
Control	-1.42	±	0.16	a	-1.17	±	0.17	a	-1.02	±	0.11	a	-0.81	±	0.08	a	-0.60	±	0.12	a	-0.55	±	0.08	a	-0.53	±	0.07	a
SA 0.1 mM	-1.42	±	0.16	a	-1.36	±	0.09	a	-0.93	±	0.09	a	-0.77	±	0.11	a	-0.69	±	0.15	a	-0.41	±	0.07	a	-0.33	±	0.17	a
SA 1 mM	-1.42	±	0.16	a	-1.07	±	0.14	a	-0.91	±	0.08	a	-0.73	±	0.11	a	-0.62	±	0.12	a	-0.30	±	0.14	a	-0.32	±	0.15	a
MJ 0.1 mM	-1.42	±	0.16	a	-1.18	±	0.11	a	-0.94	±	0.10	a	-0.87	±	0.08	a	-0.67	±	0.17	a	-0.47	±	0.10	a	-0.41	±	0.08	a
MJ 1 mM	-1.42	±	0.16	a	-1.17	±	0.10	a	-1.09	±	0.09	a	-0.95	±	0.11	a	-0.65	±	0.13	a	-0.54	±	0.11	a	-0.41	±	0.12	a
b* value (Mean ± SE) in mesocarp																												
Control	6.92	±	0.35	a	7.24	±	0.47	a	7.80	±	0.59	a	8.05	±	0.39	a	8.64	±	0.59	a	9.29	±	0.52	a	9.39	±	0.24	a
SA 0.1 mM	6.92	±	0.35	a	7.65	±	0.47	a	8.26	±	0.48	a	8.64	±	0.36	a	8.85	±	0.49	a	8.90	±	0.52	a	9.34	±	0.50	a
SA 1 mM	6.92	±	0.35	a	7.58	±	0.67	a	8.31	±	0.45	a	8.66	±	0.42	a	8.75	±	0.55	a	9.35	±	0.95	a	9.65	±	0.39	a
MJ 0.1 mM	6.92	±	0.35	a	7.81	±	0.29	a	8.27	±	0.64	a	8.63	±	0.44	a	8.78	±	0.78	a	9.25	±	0.61	a	10.01	±	0.74	a
MJ 1 mM	6.92	±	0.35	a	7.08	±	0.67	a	7.30	±	0.46	a	8.45	±	0.53	a	8.75	±	0.56	a	8.88	±	0.43	a	10.40	±	0.40	a
C* value (Mean ± SE) in mesocarp																												
Control	7.08	±	0.28	a	7.29	±	0.47	a	7.87	±	0.29	a	8.66	±	0.59	a	8.95	±	0.43	a	9.37	±	0.95	a	9.47	±	0.25	a
SA 0.1 mM	7.08	±	0.28	a	7.70	±	0.47	a	7.82	±	0.59	a	8.38	±	0.48	a	8.92	±	0.52	a	9.29	±	0.52	a	9.39	±	0.50	a
SA 1 mM	7.08	±	0.28	a	7.62	±	0.66	a	8.33	±	0.45	a	8.46	±	0.53	a	8.83	±	0.55	a	8.87	±	0.49	a	9.70	±	0.39	a
MJ 0.1 mM	7.08	±	0.28	a	7.15	±	0.67	a	8.32	±	0.63	a	8.66	±	0.36	a	8.71	±	0.42	a	8.81	±	0.77	a	10.10	±	0.73	a
MJ 1 mM	7.08	±	0.28	a	7.33	±	0.45	a	8.13	±	0.38	a	8.72	±	0.44	a	8.79	±	0.56	a	9.27	±	0.61	a	10.41	±	0.40	a
h° values (Mean ± SE) in mesocarp																												
Control	99.67	±	0.78	a	99.56	±	0.77	a	97.00	±	0.98	a	96.37	±	0.56	a	94.29	±	0.68	a	93.87	±	0.65	a	92.00	±	0.94	a
SA 0.1 mM	99.67	±	0.78	a	97.28	±	1.15	a	97.81	±	0.88	a	96.29	±	0.71	a	94.57	±	1.00	a	91.86	±	0.86	a	91.11	±	0.62	a
SA 1 mM	99.67	±	0.78	a	97.16	±	0.77	a	96.64	±	0.75	a	95.99	±	0.90	a	95.58	±	1.44	a	93.72	±	0.81	a	91.88	±	1.13	a
MJ 0.1 mM	99.67	±	0.78	a	97.97	±	0.75	a	96.55	±	0.74	a	95.67	±	0.39	a	94.66	±	1.04	a	93.75	±	0.81	a	92.53	±	1.12	a
MJ 1 mM	99.67	±	0.78	a	97.93	±	0.76	a	96.01	±	0.94	a	95.38	±	0.47	a	93.38	±	0.88	a	92.85	±	0.62	a	90.32	±	0.91	a

Table 4 Effects of SA and MJ on TSS, TA and TSS/TA ratio of mango fruits cv. Nam Dok Mai No. 4 during storage at 5 °C. Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at P = 0.05 using Tukey's Multiple Range Test.

Treatment	Storage time (days)																											
	0			7			14			21			28			35			42									
TSS (%; Mean ± SE)																												
Control	7.82	±	0.13	a	8.27	±	0.10	a	8.70	±	0.09	a	10.23	±	0.33	a	10.63	±	0.61	a	10.93	±	0.25	a	12.52	±	0.13	a
SA 0.1 mM	7.82	±	0.13	a	8.30	±	0.07	a	8.80	±	0.10	a	10.00	±	0.26	a	10.33	±	0.17	a	10.97	±	0.02	a	12.58	±	0.05	a
SA 1 mM	7.82	±	0.13	a	8.47	±	0.08	a	8.80	±	0.12	a	9.80	±	0.21	a	10.20	±	0.37	a	10.78	±	0.06	a	12.23	±	0.19	a
MJ 0.1 mM	7.82	±	0.13	a	8.20	±	0.06	a	8.65	±	0.03	a	9.27	±	0.10	a	10.78	±	0.12	a	10.97	±	0.02	a	12.48	±	0.41	a
MJ 1 mM	7.82	±	0.13	a	8.23	±	0.04	a	8.95	±	0.06	a	9.63	±	0.28	a	10.52	±	0.10	a	10.72	±	0.19	a	12.18	±	0.39	a
TA (%; Mean ± SE)																												
Control	2.70	±	0.05	a	2.24	±	0.09	a	2.18	±	0.07	a	1.97	±	0.06	a	2.04	±	0.04	a	1.93	±	0.05	a	2.06	±	0.10	a
SA 0.1 mM	2.70	±	0.05	a	2.13	±	0.13	a	1.98	±	0.01	a	2.05	±	0.07	a	1.98	±	0.02	a	1.90	±	0.05	a	1.87	±	0.05	a
SA 1 mM	2.70	±	0.05	a	1.95	±	0.10	a	2.21	±	0.06	a	2.10	±	0.05	a	2.01	±	0.03	a	1.97	±	0.04	a	2.01	±	0.02	a
MJ 0.1 mM	2.70	±	0.05	a	2.06	±	0.05	a	2.22	±	0.04	a	2.07	±	0.01	a	2.01	±	0.03	a	2.01	±	0.04	a	1.92	±	0.04	a
MJ 1 mM	2.70	±	0.05	a	2.10	±	0.04	a	2.19	±	0.13	a	1.98	±	0.02	a	1.98	±	0.01	a	1.97	±	0.05	a	1.87	±	0.05	a
TSS/TA ratio (Mean ± SE)																												
Control	2.90	±	0.10	a	3.74	±	0.18	a	4.02	±	0.13	a	5.24	±	0.27	a	5.23	±	0.38	a	5.68	±	0.22	a	6.17	±	0.34	a
SA 0.1 mM	2.90	±	0.10	a	3.98	±	0.25	a	4.44	±	0.08	a	4.94	±	0.29	a	5.23	±	0.15	a	5.80	±	0.18	a	6.78	±	0.17	a
SA 1 mM	2.90	±	0.10	a	4.41	±	0.27	a	4.01	±	0.16	a	4.69	±	0.23	a	5.10	±	0.26	a	5.47	±	0.12	a	6.10	±	0.14	a
MJ 0.1 mM	2.90	±	0.10	a	4.00	±	0.12	a	3.91	±	0.08	a	4.48	±	0.07	a	5.37	±	0.12	a	5.47	±	0.11	a	6.52	±	0.33	a
MJ 1 mM	2.90	±	0.10	a	3.93	±	0.10	a	4.17	±	0.28	a	4.87	±	0.19	a	5.32	±	0.09	a	5.48	±	0.27	a	6.53	±	0.35	a

Table 5 Effects of SA and MJ on firmness of mango fruits cv. Nam Dok Mai No. 4 during storage at 5 °C. Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at P = 0.05 using Tukey's Multiple Range Test.

Firmness (kg/cm ² ; Mean $\pm$ SE)								
Treatment	Storage time (days)							
	0	7	14	21	28	35	42	
Control	16.81 $\pm$ 0.34 a	16.57 $\pm$ 0.52 a	15.66 $\pm$ 0.32 a	15.75 $\pm$ 0.32 a	14.99 $\pm$ 0.34 a	12.47 $\pm$ 0.36 a	11.89 $\pm$ 0.34 a	
SA 0.1 mM	16.81 $\pm$ 0.34 a	16.57 $\pm$ 0.32 a	16.28 $\pm$ 0.36 a	14.65 $\pm$ 0.26 a	14.16 $\pm$ 0.39 a	11.97 $\pm$ 0.32 a	13.33 $\pm$ 0.36 a	
SA 1 mM	16.81 $\pm$ 0.34 a	16.44 $\pm$ 0.25 a	15.81 $\pm$ 0.36 a	14.56 $\pm$ 0.28 a	14.60 $\pm$ 0.31 a	12.09 $\pm$ 0.36 a	11.97 $\pm$ 0.47 a	
MJ 0.1 mM	16.81 $\pm$ 0.34 a	16.04 $\pm$ 0.34 a	15.54 $\pm$ 0.48 a	15.45 $\pm$ 0.42 a	14.69 $\pm$ 0.61 a	12.91 $\pm$ 0.33 a	12.47 $\pm$ 0.33 a	
MJ 1 mM	16.81 $\pm$ 0.34 a	16.96 $\pm$ 0.33 a	16.40 $\pm$ 0.34 a	15.30 $\pm$ 0.35 a	14.56 $\pm$ 0.36 a	13.18 $\pm$ 0.35 a	11.83 $\pm$ 0.50 a	

Table 6 Effects of SA and MJ on weight loss of mango fruits cv. Nam Dok Mai No. 4 during storage at 5 °C. Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at P = 0.05 using Tukey's Multiple Range Test.

Weight loss (%; Mean $\pm$ SE)								
Treatment	Storage time (days)							
	0	7	14	21	28	35	42	
Control	0.00 $\pm$ 0.00 a	1.18 $\pm$ 0.04 a	2.02 $\pm$ 0.07 a	2.67 $\pm$ 0.10 a	3.48 $\pm$ 0.09 a	4.22 $\pm$ 0.10 a	4.97 $\pm$ 0.17 a	
SA 0.1 mM	0.00 $\pm$ 0.00 a	1.09 $\pm$ 0.03 a	1.94 $\pm$ 0.05 a	2.63 $\pm$ 0.04 a	3.39 $\pm$ 0.06 a	4.19 $\pm$ 0.02 a	4.93 $\pm$ 0.11 a	
SA 1 mM	0.00 $\pm$ 0.00 a	1.21 $\pm$ 0.04 a	1.98 $\pm$ 0.07 a	2.74 $\pm$ 0.10 a	3.55 $\pm$ 0.12 a	4.32 $\pm$ 0.15 a	5.15 $\pm$ 0.19 a	
MJ 0.1 mM	0.00 $\pm$ 0.00 a	1.14 $\pm$ 0.04 a	1.94 $\pm$ 0.05 a	2.72 $\pm$ 0.06 a	3.51 $\pm$ 0.11 a	4.13 $\pm$ 0.13 a	4.93 $\pm$ 0.16 a	
MJ 1 mM	0.00 $\pm$ 0.00 a	1.22 $\pm$ 0.04 a	2.09 $\pm$ 0.03 a	2.79 $\pm$ 0.05 a	3.64 $\pm$ 0.06 a	4.27 $\pm$ 0.13 a	5.40 $\pm$ 0.08 a	

Table 7 Effects of SA and MJ on disease index of mango fruits cv. Nam Dok Mai No. 4 during storage at 5 °C. Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at $P = 0.05$ using Tukey's Multiple Range Test.

Disease index (Mean $\pm$ SE)												
Treatment	Storage time (days)											
	0	7	14	21	28	35	42					
Control	0.00 $\pm$ 0.00 a	0.00 $\pm$ 0.00 a	0.00 $\pm$ 0.00 a	0.05 $\pm$ 0.05 a	0.09 $\pm$ 0.06 a	0.27 $\pm$ 0.10 a	0.41 $\pm$ 0.11 a					
SA 0.1 mM	0.00 $\pm$ 0.00 a	0.00 $\pm$ 0.00 a	0.00 $\pm$ 0.00 a	0.00 $\pm$ 0.00 a	0.09 $\pm$ 0.06 a	0.45 $\pm$ 0.14 a	0.55 $\pm$ 0.11 a					
SA 1 mM	0.00 $\pm$ 0.00 a	0.00 $\pm$ 0.00 a	0.00 $\pm$ 0.00 a	0.05 $\pm$ 0.05 a	0.09 $\pm$ 0.06 a	0.14 $\pm$ 0.07 a	0.27 $\pm$ 0.10 a					
MJ 0.1 mM	0.00 $\pm$ 0.00 a	0.00 $\pm$ 0.00 a	0.00 $\pm$ 0.00 a	0.00 $\pm$ 0.00 a	0.18 $\pm$ 0.08 a	0.23 $\pm$ 0.09 a	0.27 $\pm$ 0.12 a					
MJ 1 mM	0.00 $\pm$ 0.00 a	0.00 $\pm$ 0.00 a	0.00 $\pm$ 0.00 a	0.00 $\pm$ 0.00 a	0.18 $\pm$ 0.08 a	0.23 $\pm$ 0.09 a	0.32 $\pm$ 0.10 a					

Table 8 Effects of SA and MJ on number of days for ripening of mango fruits cv. Nam Dok Mai No. 4 after transfer to room temperature.
Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at P = 0.05 using Tukey's Multiple Range Test.

Number of days for ripening (Mean ± SE)																												
Treatment	Storage time (days)																											
	0			7			14			21			28			35			42									
Control	10.20	±	0.20	a	9.20	±	0.20	a	8.80	±	0.20	a	8.20	±	0.20	a	8.80	±	0.20	a	8.00	±	0.00	a	7.80	±	0.20	a
SA 0.1 mM	10.20	±	0.20	a	9.60	±	0.24	a	9.00	±	0.00	a	8.60	±	0.24	a	8.40	±	0.24	a	8.20	±	0.20	a	8.00	±	0.00	a
SA 1 mM	10.20	±	0.20	a	9.20	±	0.20	a	8.80	±	0.20	a	8.40	±	0.24	a	8.60	±	0.24	a	8.00	±	0.00	a	8.40	±	0.24	a
MJ 0.1 mM	10.00	±	0.00	a	9.60	±	0.24	a	8.80	±	0.20	a	8.00	±	0.00	a	8.60	±	0.24	a	8.40	±	0.24	a	8.60	±	0.24	a
MJ 1 mM	10.40	±	0.24	a	8.80	±	0.20	a	8.60	±	0.24	a	8.00	±	0.00	a	8.20	±	0.20	a	8.20	±	0.20	a	8.40	±	0.24	a

Table 9 Effects of SA and MJ on L*, a*, b*, C* and h° values of exocarp of ripe mango fruits cv. Nam Dok Mai No. 4 after transfer to room temperature.

Mean ± SE within the same column followed by the same letter do not differ significantly at P = 0.05 using Tukey's Multiple Range Test.

Treatment	Storage time (days)						
	0	7	14	21	28	35	42
L* value (Mean ± SE) in exocarp							
Control	35.79 ± 0.27 a	35.40 ± 0.28 a	35.12 ± 0.19 a	33.96 ± 0.20 b	33.30 ± 0.23 c	32.87 ± 0.18 c	31.70 ± 0.24 d
SA 0.1 mM	35.51 ± 0.27 a	35.51 ± 0.16 a	35.56 ± 0.20 a	34.65 ± 0.28 b	34.48 ± 0.22 b	33.94 ± 0.29 b	33.53 ± 0.33 b
SA 1 mM	35.53 ± 0.17 a	35.85 ± 0.22 a	35.59 ± 0.26 a	35.89 ± 0.15 a	35.38 ± 0.20 a	34.91 ± 0.18 a	34.78 ± 0.25 a
MJ 0.1 mM	35.40 ± 0.11 a	35.08 ± 0.23 a	35.33 ± 0.18 a	34.68 ± 0.24 b	34.26 ± 0.24 b	33.86 ± 0.26 b	33.49 ± 0.39 bc
MJ 1 mM	35.58 ± 0.23 a	35.30 ± 0.24 a	35.51 ± 0.22 a	34.28 ± 0.26 b	33.78 ± 0.20 bc	33.10 ± 0.25 bc	32.31 ± 0.29 cd
a* value (Mean ± SE) in exocarp							
Control	4.38 ± 0.16 a	4.12 ± 0.16 a	3.68 ± 0.35 a	4.67 ± 0.25 a	4.69 ± 0.13 a	4.66 ± 0.14 a	4.34 ± 0.19 a
SA 0.1 mM	3.97 ± 0.22 a	3.98 ± 0.27 a	3.46 ± 0.33 a	4.49 ± 0.16 a	4.27 ± 0.25 a	4.12 ± 0.23 a	3.83 ± 0.14 a
SA 1 mM	3.97 ± 0.18 a	3.79 ± 0.29 a	3.67 ± 0.16 a	4.29 ± 0.32 a	4.14 ± 0.29 a	4.12 ± 0.27 a	3.98 ± 0.13 a
MJ 0.1 mM	3.84 ± 0.12 a	3.79 ± 0.26 a	3.53 ± 0.34 a	4.03 ± 0.28 a	4.25 ± 0.14 a	3.96 ± 0.31 a	3.80 ± 0.21 a
MJ 1 mM	4.16 ± 0.13 a	3.75 ± 0.22 a	3.19 ± 0.16 a	4.19 ± 0.26 a	4.01 ± 0.19 a	4.00 ± 0.20 a	4.39 ± 0.21 a
b* value (Mean ± SE) in exocarp							
Control	18.42 ± 0.27 a	17.57 ± 0.21 a	18.21 ± 0.29 a	17.43 ± 0.17 a	17.48 ± 0.27 a	17.39 ± 0.26 a	16.64 ± 0.50 a
SA 0.1 mM	18.66 ± 0.25 a	17.84 ± 0.21 a	18.60 ± 0.31 a	17.26 ± 0.15 a	17.39 ± 0.25 a	17.90 ± 0.20 a	16.57 ± 0.38 a
SA 1 mM	19.36 ± 0.29 a	17.73 ± 0.19 a	18.95 ± 0.15 a	17.36 ± 0.19 a	17.82 ± 0.35 a	17.76 ± 0.30 a	16.12 ± 0.56 a
MJ 0.1 mM	19.07 ± 0.24 a	17.86 ± 0.22 a	18.35 ± 0.17 a	17.89 ± 0.25 a	17.33 ± 0.24 a	17.94 ± 0.40 a	17.08 ± 0.49 a
MJ 1 mM	18.56 ± 0.32 a	17.57 ± 0.25 a	18.18 ± 0.25 a	17.67 ± 0.19 a	17.49 ± 0.18 a	17.82 ± 0.33 a	16.19 ± 0.57 a
C* value (Mean ± SE) in exocarp							
Control	18.94 ± 0.26 a	17.94 ± 0.18 a	18.76 ± 0.30 a	17.50 ± 0.29 a	17.74 ± 0.24 a	18.01 ± 0.23 a	18.18 ± 0.21 a
SA 0.1 mM	18.99 ± 0.23 a	18.14 ± 0.21 a	18.96 ± 0.28 a	17.52 ± 0.15 a	17.93 ± 0.24 a	18.39 ± 0.18 a	17.43 ± 0.25 a
SA 1 mM	19.70 ± 0.31 a	18.03 ± 0.19 a	19.31 ± 0.14 a	17.91 ± 0.20 a	18.14 ± 0.32 a	18.19 ± 0.28 a	17.12 ± 0.68 a
MJ 0.1 mM	19.36 ± 0.23 a	18.17 ± 0.19 a	18.62 ± 0.18 a	18.00 ± 0.24 a	17.90 ± 0.25 a	18.41 ± 0.34 a	17.51 ± 0.51 a
MJ 1 mM	19.03 ± 0.31 a	17.99 ± 0.21 a	18.47 ± 0.25 a	17.95 ± 0.20 a	17.87 ± 0.16 a	18.20 ± 0.29 a	18.20 ± 0.23 a
h° values (Mean ± SE) in exocarp							
Control	79.00 ± 0.65 a	79.28 ± 1.12 a	79.12 ± 1.24 a	79.30 ± 0.55 a	79.81 ± 0.96 a	80.51 ± 0.49 a	81.24 ± 0.65 a
SA 0.1 mM	77.81 ± 0.71 a	79.39 ± 0.74 a	79.17 ± 0.57 a	79.91 ± 0.78 a	79.65 ± 0.65 a	81.05 ± 1.31 a	80.71 ± 1.09 a
SA 1 mM	78.41 ± 0.55 a	79.75 ± 0.80 a	79.16 ± 0.89 a	79.87 ± 1.06 a	80.94 ± 0.76 a	81.13 ± 1.11 a	80.30 ± 1.36 a
MJ 0.1 mM	79.29 ± 0.42 a	79.62 ± 0.86 a	80.44 ± 0.70 a	79.74 ± 0.64 a	79.91 ± 0.48 a	80.16 ± 0.69 a	80.29 ± 0.86 a
MJ 1 mM	79.05 ± 0.51 a	79.26 ± 1.00 a	79.39 ± 0.98 a	79.47 ± 0.74 a	80.45 ± 0.86 a	81.16 ± 0.64 a	81.27 ± 1.76 a

Table 10 Effects of SA and MJ on L*, a*, b*, C* and h° values of mesocarp of ripe mango fruits cv. Nam Dok Mai No. 4 after transfer to room temperature.

Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at P = 0.05 using Tukey's Multiple Range Test.

Treatment	Storage time (days)									
	0	7	14	21	28	35	42			
L* value (Mean $\pm$ SE) in mesocarp										
Control	34.35 $\pm$ 0.11 a	33.73 $\pm$ 0.44 a	33.73 $\pm$ 0.29 a	32.42 $\pm$ 0.51 a	32.31 $\pm$ 0.33 a	31.86 $\pm$ 0.33 a	31.23 $\pm$ 0.37 a			
SA 0.1 mM	34.11 $\pm$ 0.40 a	32.51 $\pm$ 0.63 a	33.80 $\pm$ 0.25 a	32.13 $\pm$ 0.63 a	32.42 $\pm$ 0.41 a	31.68 $\pm$ 0.41 a	30.54 $\pm$ 0.40 a			
SA 1 mM	34.46 $\pm$ 0.43 a	34.00 $\pm$ 0.53 a	33.72 $\pm$ 0.29 a	32.41 $\pm$ 0.41 a	32.70 $\pm$ 0.48 a	31.02 $\pm$ 0.47 a	31.19 $\pm$ 0.31 a			
MJ 0.1 mM	34.09 $\pm$ 0.46 a	33.91 $\pm$ 0.47 a	34.47 $\pm$ 0.29 a	32.26 $\pm$ 0.39 a	32.74 $\pm$ 0.36 a	31.34 $\pm$ 0.24 a	30.66 $\pm$ 0.33 a			
MJ 1 mM	34.14 $\pm$ 0.39 a	33.54 $\pm$ 0.32 a	34.87 $\pm$ 0.53 a	31.43 $\pm$ 0.62 a	32.13 $\pm$ 0.33 a	31.02 $\pm$ 0.56 a	30.87 $\pm$ 0.25 a			
a* value (Mean $\pm$ SE) in mesocarp										
Control	4.97 $\pm$ 0.25 a	5.67 $\pm$ 0.13 a	5.10 $\pm$ 0.13 a	5.38 $\pm$ 0.22 a	4.20 $\pm$ 0.16 a	4.53 $\pm$ 0.31 a	3.25 $\pm$ 0.43 a			
SA 0.1 mM	4.87 $\pm$ 0.18 a	5.67 $\pm$ 0.20 a	5.40 $\pm$ 0.24 a	4.89 $\pm$ 0.18 a	4.65 $\pm$ 0.29 a	4.39 $\pm$ 0.25 a	3.31 $\pm$ 0.43 a			
SA 1 mM	4.42 $\pm$ 0.32 a	5.51 $\pm$ 0.18 a	5.77 $\pm$ 0.25 a	4.89 $\pm$ 0.33 a	4.42 $\pm$ 0.21 a	4.15 $\pm$ 0.17 a	3.41 $\pm$ 0.34 a			
MJ 0.1 mM	4.55 $\pm$ 0.17 a	5.40 $\pm$ 0.17 a	5.68 $\pm$ 0.20 a	4.99 $\pm$ 0.11 a	3.84 $\pm$ 0.33 a	4.33 $\pm$ 0.46 a	3.38 $\pm$ 0.31 a			
MJ 1 mM	4.98 $\pm$ 0.26 a	5.64 $\pm$ 0.23 a	5.84 $\pm$ 0.25 a	5.39 $\pm$ 0.18 a	4.13 $\pm$ 0.21 a	3.63 $\pm$ 0.54 a	3.61 $\pm$ 0.46 a			
b* value (Mean $\pm$ SE) in mesocarp										
Control	20.69 $\pm$ 0.37 a	20.06 $\pm$ 0.29 a	21.18 $\pm$ 0.14 a	18.44 $\pm$ 0.20 a	20.21 $\pm$ 0.10 a	18.26 $\pm$ 0.57 a	19.70 $\pm$ 0.70 a			
SA 0.1 mM	20.08 $\pm$ 0.29 a	20.36 $\pm$ 0.21 a	20.18 $\pm$ 0.52 a	18.42 $\pm$ 0.28 a	20.09 $\pm$ 0.31 a	18.48 $\pm$ 0.45 a	20.76 $\pm$ 0.61 a			
SA 1 mM	20.68 $\pm$ 0.26 a	20.38 $\pm$ 0.28 a	21.38 $\pm$ 0.48 a	18.62 $\pm$ 0.27 a	19.85 $\pm$ 0.42 a	19.86 $\pm$ 0.53 a	19.92 $\pm$ 0.65 a			
MJ 0.1 mM	20.18 $\pm$ 0.32 a	20.89 $\pm$ 0.30 a	21.38 $\pm$ 0.38 a	18.28 $\pm$ 0.17 a	19.34 $\pm$ 0.37 a	18.73 $\pm$ 0.38 a	18.08 $\pm$ 0.76 a			
MJ 1 mM	20.41 $\pm$ 0.29 a	20.01 $\pm$ 0.23 a	21.72 $\pm$ 0.34 a	18.84 $\pm$ 0.28 a	19.33 $\pm$ 0.29 a	18.16 $\pm$ 0.49 a	19.61 $\pm$ 0.69 a			
C* value (Mean $\pm$ SE) in mesocarp										
Control	21.30 $\pm$ 0.38 a	20.74 $\pm$ 0.24 a	21.79 $\pm$ 0.13 a	20.50 $\pm$ 0.45 a	20.65 $\pm$ 0.08 a	20.36 $\pm$ 0.85 a	20.17 $\pm$ 0.78 a			
SA 0.1 mM	20.12 $\pm$ 0.53 a	20.88 $\pm$ 0.24 a	20.90 $\pm$ 0.53 a	20.47 $\pm$ 0.51 a	20.05 $\pm$ 0.35 a	20.02 $\pm$ 0.90 a	20.97 $\pm$ 0.64 a			
SA 1 mM	20.80 $\pm$ 0.36 a	21.78 $\pm$ 0.39 a	22.27 $\pm$ 0.46 a	20.03 $\pm$ 0.41 a	21.04 $\pm$ 0.37 a	21.29 $\pm$ 0.32 a	20.23 $\pm$ 0.80 a			
MJ 0.1 mM	20.40 $\pm$ 0.36 a	21.64 $\pm$ 0.40 a	21.60 $\pm$ 0.45 a	20.38 $\pm$ 0.47 a	20.63 $\pm$ 0.72 a	21.95 $\pm$ 0.30 a	21.19 $\pm$ 0.49 a			
MJ 1 mM	21.33 $\pm$ 0.32 a	21.67 $\pm$ 0.25 a	21.17 $\pm$ 0.39 a	20.34 $\pm$ 0.35 a	20.65 $\pm$ 0.55 a	20.34 $\pm$ 0.75 a	20.23 $\pm$ 0.80 a			
h° values (Mean $\pm$ SE) in mesocarp										
Control	76.49 $\pm$ 0.62 a	74.53 $\pm$ 0.36 a	75.50 $\pm$ 0.28 a	73.69 $\pm$ 0.61 a	78.26 $\pm$ 0.44 a	76.28 $\pm$ 0.69 a	80.87 $\pm$ 1.69 a			
SA 0.1 mM	75.58 $\pm$ 0.57 a	74.15 $\pm$ 0.35 a	75.03 $\pm$ 0.56 a	74.37 $\pm$ 0.55 a	76.56 $\pm$ 0.86 a	75.46 $\pm$ 0.61 a	81.36 $\pm$ 0.86 a			
SA 1 mM	76.14 $\pm$ 0.78 a	73.95 $\pm$ 0.63 a	75.12 $\pm$ 0.46 a	75.40 $\pm$ 0.87 a	78.37 $\pm$ 0.54 a	77.59 $\pm$ 0.60 a	82.70 $\pm$ 0.88 a			
MJ 0.1 mM	76.89 $\pm$ 0.81 a	75.00 $\pm$ 0.55 a	74.96 $\pm$ 0.31 a	74.74 $\pm$ 0.30 a	78.22 $\pm$ 0.97 a	76.39 $\pm$ 0.39 a	82.79 $\pm$ 0.84 a			
MJ 1 mM	74.49 $\pm$ 0.58 a	75.63 $\pm$ 0.35 a	74.24 $\pm$ 0.41 a	74.00 $\pm$ 0.57 a	77.71 $\pm$ 0.68 a	78.00 $\pm$ 1.28 a	81.90 $\pm$ 1.48 a			

Table 11 Effects of SA and MJ on TSS, TA and TSS/TA ratio of ripe mango fruits cv. Nam Dok Mai No. 4 after transfer to room temperature. Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at $P = 0.05$ using Tukey's Multiple Range Test.

Treatment	Storage time (days)																											
	0			7			14			21			28			35			42									
TSS (%; Mean ± SE)																												
Control	15.63	±	0.05	a	14.82	±	0.21	a	14.50	±	0.18	a	14.67	±	0.11	a	14.80	±	0.08	a	14.22	±	0.48	a	14.70	±	0.24	a
SA 0.1 mM	15.50	±	0.09	a	14.77	±	0.17	a	14.48	±	0.11	a	14.43	±	0.23	a	14.48	±	0.21	a	14.30	±	0.26	a	14.98	±	0.30	a
SA 1 mM	15.63	±	0.11	a	14.72	±	0.62	a	14.83	±	0.12	a	14.90	±	0.16	a	14.60	±	0.06	a	14.63	±	0.09	a	14.68	±	0.12	a
MJ 0.1 mM	15.75	±	0.02	a	14.83	±	0.07	a	14.57	±	0.04	a	14.82	±	0.40	a	14.70	±	0.33	a	14.47	±	0.08	a	14.77	±	0.30	a
MJ 1 mM	15.57	±	0.15	a	14.78	±	0.23	a	14.77	±	0.06	a	14.92	±	0.33	a	14.50	±	0.18	a	14.52	±	0.45	a	14.92	±	0.25	a
TA (%; Mean ± SE)																												
Control	0.11	±	0.01	a	0.11	±	0.00	a	0.11	±	0.01	a	0.12	±	0.00	a	0.12	±	0.00	a	0.14	±	0.01	a	0.14	±	0.01	a
SA 0.1 mM	0.12	±	0.00	a	0.12	±	0.00	a	0.12	±	0.00	a	0.12	±	0.00	a	0.13	±	0.01	a	0.13	±	0.01	a	0.13	±	0.01	a
SA 1 mM	0.11	±	0.00	a	0.12	±	0.00	a	0.12	±	0.00	a	0.12	±	0.00	a	0.13	±	0.01	a	0.13	±	0.01	a	0.13	±	0.01	a
MJ 0.1 mM	0.12	±	0.01	a	0.12	±	0.00	a	0.11	±	0.01	a	0.12	±	0.00	a	0.13	±	0.01	a	0.14	±	0.01	a	0.13	±	0.01	a
MJ 1 mM	0.12	±	0.00	a	0.11	±	0.00	a	0.11	±	0.00	a	0.11	±	0.00	a	0.13	±	0.01	a	0.13	±	0.01	a	0.13	±	0.01	a
TSS/TA ratio (Mean ± SE)																												
Control	143.82	±	7.37	a	131.33	±	4.46	a	131.22	±	9.56	a	123.22	±	5.37	a	124.33	±	5.27	a	102.72	±	10.24	a	109.38	±	7.51	a
SA 0.1 mM	133.77	±	5.11	a	127.53	±	5.42	a	121.68	±	5.34	a	121.42	±	6.16	a	111.72	±	8.70	a	111.17	±	6.06	a	117.75	±	8.90	a
SA 1 mM	142.10	±	1.00	a	127.75	±	9.20	a	128.00	±	5.24	a	121.77	±	5.65	a	118.22	±	7.99	a	117.02	±	6.29	a	114.02	±	5.55	a
MJ 0.1 mM	137.53	±	8.87	a	128.02	±	4.75	a	135.53	±	9.46	a	128.13	±	6.90	a	114.38	±	6.74	a	108.85	±	6.40	a	116.03	±	8.89	a
MJ 1 mM	134.43	±	5.61	a	134.42	±	2.06	a	134.25	±	0.57	a	132.37	±	5.63	a	110.25	±	6.56	a	115.53	±	9.52	a	113.50	±	7.03	a

Table 12 Effects of SA and MJ on firmness of ripe mango fruits cv. Nam Dok Mai No. 4 after transfer to room temperature. Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at $P = 0.05$ using Tukey's Multiple Range Test.

Firmness (kg/cm ² ; Mean $\pm$ SE)								
Treatment	Storage time (days)							
	0	7	14	21	28	35	42	
Control	0.64 $\pm$ 0.02 a	0.73 $\pm$ 0.05 a	0.61 $\pm$ 0.03 a	0.56 $\pm$ 0.02 a	0.63 $\pm$ 0.04 a	0.62 $\pm$ 0.02 a	0.63 $\pm$ 0.03 a	
SA 0.1 mM	0.62 $\pm$ 0.02 a	0.76 $\pm$ 0.04 a	0.55 $\pm$ 0.03 a	0.57 $\pm$ 0.02 a	0.69 $\pm$ 0.05 a	0.70 $\pm$ 0.04 a	0.66 $\pm$ 0.03 a	
SA 1 mM	0.60 $\pm$ 0.02 a	0.76 $\pm$ 0.02 a	0.60 $\pm$ 0.02 a	0.54 $\pm$ 0.02 a	0.69 $\pm$ 0.04 a	0.72 $\pm$ 0.04 a	0.70 $\pm$ 0.04 a	
MJ 0.1 mM	0.65 $\pm$ 0.03 a	0.71 $\pm$ 0.04 a	0.54 $\pm$ 0.02 a	0.54 $\pm$ 0.02 a	0.63 $\pm$ 0.04 a	0.63 $\pm$ 0.03 a	0.63 $\pm$ 0.03 a	
MJ 1 mM	0.61 $\pm$ 0.02 a	0.71 $\pm$ 0.02 a	0.55 $\pm$ 0.03 a	0.55 $\pm$ 0.03 a	0.58 $\pm$ 0.02 a	0.71 $\pm$ 0.02 a	0.66 $\pm$ 0.03 a	

Table 13 Effects of SA and MJ on disease index of ripe mango fruits cv. Nam Dok Mai No. 4 after transfer to room temperature. Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at $P = 0.05$ using Tukey's Multiple Range Test.

Disease index (Mean $\pm$ SE)								
Treatment	Storage time (days)							
	0	7	14	21	28	35	42	
Control	0.18 $\pm$ 0.12 a	0.55 $\pm$ 0.16 a	0.64 $\pm$ 0.15 a	0.73 $\pm$ 0.14 a	0.82 $\pm$ 0.18 a	1.18 $\pm$ 0.12 a	1.45 $\pm$ 0.25 a	
SA 0.1 mM	0.27 $\pm$ 0.14 a	0.36 $\pm$ 0.15 a	0.45 $\pm$ 0.16 a	0.64 $\pm$ 0.15 a	0.82 $\pm$ 0.18 a	1.00 $\pm$ 0.13 a	1.36 $\pm$ 0.15 a	
SA 1 mM	0.18 $\pm$ 0.12 a	0.36 $\pm$ 0.15 a	0.55 $\pm$ 0.16 a	0.73 $\pm$ 0.14 a	0.82 $\pm$ 0.12 a	1.09 $\pm$ 0.09 a	1.27 $\pm$ 0.19 a	
MJ 0.1 mM	0.27 $\pm$ 0.14 a	0.45 $\pm$ 0.16 a	0.64 $\pm$ 0.15 a	0.82 $\pm$ 0.12 a	1.18 $\pm$ 0.18 a	1.27 $\pm$ 0.24 a	1.36 $\pm$ 0.15 a	
MJ 1 mM	0.27 $\pm$ 0.14 a	0.36 $\pm$ 0.15 a	0.55 $\pm$ 0.16 a	0.82 $\pm$ 0.18 a	1.18 $\pm$ 0.18 a	1.27 $\pm$ 0.27 a	1.55 $\pm$ 0.16 a	

Table 14 Effects of SA and MJ on overall quality acceptance of ripe mango fruits cv. Nam Dok Mai No. 4 after transfer to room temperature. Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at $P = 0.05$ using Tukey's Multiple Range Test.

Overall quality acceptance score (Mean ± SE)																												
Treatment	Storage time (days)																											
	0				7				14				21				28				35				42			
Control	8.20	±	0.20	a	7.80	±	0.20	a	7.60	±	0.24	a	6.40	±	0.24	b	5.60	±	0.24	c	4.40	±	0.24	c	3.60	±	0.24	c
SA 0.1 mM	8.00	±	0.00	a	8.00	±	0.45	a	8.00	±	0.32	a	7.60	±	0.24	ab	7.20	±	0.20	ab	6.00	±	0.00	ab	5.40	±	0.24	b
SA 1 mM	8.60	±	0.24	a	7.80	±	0.20	a	7.80	±	0.37	a	7.80	±	0.20	a	7.40	±	0.24	a	6.80	±	0.20	a	6.60	±	0.24	a
MJ 0.1 mM	8.00	±	0.00	a	7.60	±	0.40	a	7.60	±	0.24	a	7.60	±	0.24	ab	7.20	±	0.20	ab	5.80	±	0.20	b	5.60	±	0.24	ab
MJ 1 mM	8.20	±	0.20	a	7.80	±	0.20	a	7.80	±	0.20	a	7.00	±	0.45	ab	6.40	±	0.24	bc	5.40	±	0.24	b	4.60	±	0.24	bc

Table 15 Effects of SA and MJ on chilling injury index of ripe mango fruits cv. Nam Dok Mai No. 4 after transfer to room temperature.

Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at P = 0.05 using Tukey's Multiple Range Test.

CI index (Mean $\pm$ SE)											
Treatment	Storage time (days)										
	0				7				14		
Control	0.00	$\pm$	0.00	a	0.00	$\pm$	0.00	a	0.00	$\pm$	0.00
SA 0.1 mM	0.00	$\pm$	0.00	a	0.00	$\pm$	0.00	a	0.00	$\pm$	0.00
SA 1 mM	0.00	$\pm$	0.00	a	0.00	$\pm$	0.00	a	0.00	$\pm$	0.00
MJ 0.1 mM	0.00	$\pm$	0.00	a	0.00	$\pm$	0.00	a	0.00	$\pm$	0.00
MJ 1 mM	0.00	$\pm$	0.00	a	0.00	$\pm$	0.00	a	0.00	$\pm$	0.00

Table 16 Effects of SA and MJ on superoxide radical ($O_2^{\bullet-}$) content in exocarp and mesocarp of mango fruits cv. Nam Dok Mai No. 4 during storage at 5 °C. Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at $P = 0.05$ using Tukey's Multiple Range Test.

Treatment	Storage time (days)						
	0	7	14	21	28	35	42
$O_2^{\bullet-}$ content (nmol g ⁻¹ FW; Mean $\pm$ SE) in exocarp							
Control	5.03 $\pm$ 0.20 a	8.84 $\pm$ 0.40 a	10.85 $\pm$ 0.00 a	12.46 $\pm$ 0.20 a	16.48 $\pm$ 0.53 a	17.65 $\pm$ 0.00 a	20.90 $\pm$ 0.88 a
SA 0.1 mM	5.03 $\pm$ 0.20 a	7.53 $\pm$ 0.47 ab	9.88 $\pm$ 0.00 a	10.25 $\pm$ 0.35 b	13.18 $\pm$ 0.24 bc	15.08 $\pm$ 0.35 b	16.47 $\pm$ 0.24 b
SA 1 mM	5.03 $\pm$ 0.20 a	5.65 $\pm$ 0.41 c	6.35 $\pm$ 0.41 c	8.46 $\pm$ 0.01 c	9.65 $\pm$ 0.47 d	10.83 $\pm$ 0.24 d	13.72 $\pm$ 0.15 c
MJ 0.1 mM	5.03 $\pm$ 0.20 a	6.59 $\pm$ 0.24 bc	8.71 $\pm$ 0.24 b	10.45 $\pm$ 0.20 b	11.53 $\pm$ 0.24 c	13.18 $\pm$ 0.24 c	15.88 $\pm$ 0.20 b
MJ 1 mM	5.03 $\pm$ 0.20 a	8.24 $\pm$ 0.24 ab	10.83 $\pm$ 0.24 a	11.53 $\pm$ 0.47 ab	14.36 $\pm$ 0.24 b	17.29 $\pm$ 0.53 a	19.06 $\pm$ 0.41 a
$O_2^{\bullet-}$ content (nmol g ⁻¹ FW; Mean $\pm$ SE) in mesocarp							
Control	2.12 $\pm$ 0.00 a	4.47 $\pm$ 0.24 a	4.71 $\pm$ 0.24 a	5.18 $\pm$ 0.24 a	6.12 $\pm$ 0.24 a	6.63 $\pm$ 0.35 a	6.83 $\pm$ 0.20 a
SA 0.1 mM	2.12 $\pm$ 0.00 a	3.53 $\pm$ 0.00 b	4.24 $\pm$ 0.00 a	4.42 $\pm$ 0.20 ab	5.18 $\pm$ 0.47 ab	5.41 $\pm$ 0.24 b	5.50 $\pm$ 0.07 b
SA 1 mM	2.12 $\pm$ 0.00 a	2.35 $\pm$ 0.24 c	2.82 $\pm$ 0.00 c	3.02 $\pm$ 0.00 c	3.29 $\pm$ 0.24 c	3.53 $\pm$ 0.00 c	4.42 $\pm$ 0.20 c
MJ 0.1 mM	2.12 $\pm$ 0.00 a	2.89 $\pm$ 0.06 bc	3.53 $\pm$ 0.00 b	4.23 $\pm$ 0.00 b	4.47 $\pm$ 0.24 bc	4.94 $\pm$ 0.00 b	5.57 $\pm$ 0.07 b
MJ 1 mM	2.12 $\pm$ 0.00 a	4.24 $\pm$ 0.00 a	4.47 $\pm$ 0.24 a	4.71 $\pm$ 0.24 ab	5.50 $\pm$ 0.07 ab	5.78 $\pm$ 0.13 ab	6.23 $\pm$ 0.20 ab

Table 17 Effects of SA and MJ on hydrogen peroxide (H_2O_2) content in exocarp and mesocarp of mango fruits cv. Nam Dok Mai No. 4 during storage at 5 °C. Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at $P = 0.05$ using Tukey's Multiple Range Test.

Treatment	Storage time (days)						
	0	7	14	21	28	35	42
H ₂ O ₂ content (μmol g ⁻¹ FW; Mean ± SE) in exocarp							
Control	1.32 ± 0.01 a	1.57 ± 0.01 a	1.82 ± 0.03 a	2.23 ± 0.02 a	2.95 ± 0.02 a	4.02 ± 0.05 a	5.82 ± 0.01 a
SA 0.1 mM	1.32 ± 0.01 a	1.42 ± 0.01 bc	1.71 ± 0.01 b	1.74 ± 0.02 b	2.35 ± 0.02 b	2.74 ± 0.02 c	5.15 ± 0.01 c
SA 1 mM	1.32 ± 0.01 a	1.35 ± 0.02 c	1.38 ± 0.02 d	1.40 ± 0.03 d	1.74 ± 0.01 c	1.97 ± 0.02 e	4.05 ± 0.01 e
MJ 0.1 mM	1.32 ± 0.01 a	1.38 ± 0.02 bc	1.50 ± 0.01 c	1.59 ± 0.02 c	1.85 ± 0.06 c	2.51 ± 0.02 d	5.05 ± 0.03 d
MJ 1 mM	1.32 ± 0.01 a	1.43 ± 0.02 b	1.78 ± 0.02 ab	2.15 ± 0.02 a	2.88 ± 0.06 a	3.05 ± 0.04 b	5.51 ± 0.02 b
H ₂ O ₂ content (μmol g ⁻¹ FW; Mean ± SE) in mesocarp							
Control	0.05 ± 0.00 a	0.09 ± 0.00 a	0.10 ± 0.00 a	0.20 ± 0.01 a	0.23 ± 0.00 a	0.38 ± 0.00 a	0.40 ± 0.00 a
SA 0.1 mM	0.05 ± 0.00 a	0.07 ± 0.00 a	0.08 ± 0.01 abc	0.11 ± 0.01 c	0.18 ± 0.01 b	0.24 ± 0.00 c	0.32 ± 0.00 c
SA 1 mM	0.05 ± 0.00 a	0.05 ± 0.00 b	0.06 ± 0.00 c	0.07 ± 0.00 d	0.11 ± 0.00 d	0.15 ± 0.01 e	0.21 ± 0.01 e
MJ 0.1 mM	0.05 ± 0.00 a	0.05 ± 0.00 b	0.07 ± 0.01 bc	0.08 ± 0.00 d	0.15 ± 0.01 c	0.21 ± 0.01 d	0.30 ± 0.00 d
MJ 1 mM	0.05 ± 0.00 a	0.08 ± 0.00 a	0.09 ± 0.00 ab	0.14 ± 0.00 b	0.23 ± 0.00 a	0.30 ± 0.01 b	0.38 ± 0.00 b

Table 18 Effects of SA and MJ on hydroxyl radical (OH•) content in exocarp and mesocarp of mango fruits cv. Nam Dok Mai No. 4 during storage at 5 °C. Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at P = 0.05 using Tukey's Multiple Range Test.

Treatment	Storage time (days)						
	0	7	14	21	28	35	42
OH• content (nmol g ⁻¹ FW; Mean $\pm$ SE) in exocarp							
Control	3.16 $\pm$ 0.11 a	7.45 $\pm$ 0.20 a	10.39 $\pm$ 0.23 a	11.74 $\pm$ 0.30 a	12.30 $\pm$ 0.30 a	13.78 $\pm$ 0.11 a	14.34 $\pm$ 0.30 a
SA 0.1 mM	3.16 $\pm$ 0.11 a	6.66 $\pm$ 0.11 a	8.24 $\pm$ 0.30 b	9.26 $\pm$ 0.11 c	10.05 $\pm$ 0.11 b	11.40 $\pm$ 0.30 b	12.08 $\pm$ 0.11 b
SA 1 mM	3.16 $\pm$ 0.11 a	4.51 $\pm$ 0.23 b	5.87 $\pm$ 0.23 d	6.21 $\pm$ 0.11 d	7.22 $\pm$ 0.23 c	8.58 $\pm$ 0.23 c	9.04 $\pm$ 0.11 c
MJ 0.1 mM	3.16 $\pm$ 0.11 a	5.31 $\pm$ 0.11 b	7.22 $\pm$ 0.11 c	8.58 $\pm$ 0.11 c	9.15 $\pm$ 0.00 b	10.50 $\pm$ 0.20 b	11.63 $\pm$ 0.11 b
MJ 1 mM	3.16 $\pm$ 0.11 a	7.34 $\pm$ 0.23 a	9.82 $\pm$ 0.00 a	10.73 $\pm$ 0.11 b	11.63 $\pm$ 0.30 a	12.87 $\pm$ 0.20 a	13.44 $\pm$ 0.30 a
OH• content (nmol g ⁻¹ FW; Mean $\pm$ SE) in mesocarp							
Control	2.94 $\pm$ 0.11 a	4.51 $\pm$ 0.11 a	6.66 $\pm$ 0.11 a	7.22 $\pm$ 0.11 a	8.70 $\pm$ 0.30 a	9.37 $\pm$ 0.30 a	10.73 $\pm$ 0.30 a
SA 0.1 mM	2.94 $\pm$ 0.11 a	3.39 $\pm$ 0.20 b	4.85 $\pm$ 0.23 b	5.65 $\pm$ 0.11 b	6.88 $\pm$ 0.11 b	7.56 $\pm$ 0.30 b	8.02 $\pm$ 0.23 b
SA 1 mM	2.94 $\pm$ 0.11 a	3.28 $\pm$ 0.11 b	3.62 $\pm$ 0.11 c	4.17 $\pm$ 0.11 c	4.85 $\pm$ 0.23 c	5.19 $\pm$ 0.11 c	5.31 $\pm$ 0.11 c
MJ 0.1 mM	2.94 $\pm$ 0.11 a	3.61 $\pm$ 0.30 ab	4.97 $\pm$ 0.11 b	5.19 $\pm$ 0.11 b	6.89 $\pm$ 0.22 b	7.79 $\pm$ 0.20 b	8.13 $\pm$ 0.20 b
MJ 1 mM	2.94 $\pm$ 0.11 a	4.06 $\pm$ 0.19 ab	6.33 $\pm$ 0.11 a	6.89 $\pm$ 0.22 a	8.24 $\pm$ 0.41 a	8.92 $\pm$ 0.11 a	10.73 $\pm$ 0.11 a

Table 19 Effects of SA and MJ on lipoxygenase (LOX) activity in exocarp and mesocarp of mango fruits cv. Nam Dok Mai No. 4 during storage at 5 °C. Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at P = 0.05 using Tukey's Multiple Range Test.

Treatment	Storage time (days)						
	0	7	14	21	28	35	42
LOX activity (nmol mg ⁻¹ protein min ⁻¹ ; Mean ± SE) in exocarp							
Control	26.23 ± 0.84 a	44.52 ± 0.98 a	57.00 ± 1.01 a	65.44 ± 0.12 a	93.92 ± 3.21 a	101.86 ± 1.83 a	129.59 ± 1.36 a
SA 0.1 mM	26.23 ± 0.84 a	30.45 ± 0.25 d	40.73 ± 0.42 c	47.21 ± 1.12 c	70.39 ± 1.16 c	82.75 ± 1.07 c	94.11 ± 0.26 d
SA 1 mM	26.23 ± 0.84 a	28.90 ± 0.12 d	35.14 ± 1.93 d	40.89 ± 0.31 d	59.58 ± 1.64 d	66.93 ± 0.65 d	73.74 ± 1.23 e
MJ 0.1 mM	26.23 ± 0.84 a	33.31 ± 0.86 c	41.89 ± 0.61 c	50.47 ± 0.24 bc	74.98 ± 1.05 c	84.79 ± 1.44 bc	108.29 ± 2.10 c
MJ 1 mM	26.23 ± 0.84 a	38.16 ± 0.21 b	47.84 ± 1.01 b	52.73 ± 1.25 b	83.56 ± 1.03 b	92.18 ± 2.46 b	115.30 ± 1.43 b
LOX activity (nmol mg ⁻¹ protein min ⁻¹ ; Mean ± SE) in mesocarp							
Control	182.42 ± 1.91 a	247.18 ± 6.95 a	296.27 ± 2.05 a	312.39 ± 3.95 a	338.40 ± 1.45 a	374.82 ± 1.78 a	439.31 ± 1.81 a
SA 0.1 mM	182.42 ± 1.91 a	202.45 ± 2.50 bc	235.11 ± 2.31 c	249.75 ± 1.86 c	276.30 ± 3.58 d	306.15 ± 1.20 d	368.22 ± 1.80 c
SA 1 mM	182.42 ± 1.91 a	195.89 ± 3.38 c	205.64 ± 2.93 d	225.30 ± 2.94 d	245.18 ± 1.76 e	273.32 ± 5.10 e	329.67 ± 8.29 d
MJ 0.1 mM	182.42 ± 1.91 a	223.21 ± 2.96 ab	237.35 ± 3.02 c	269.36 ± 5.38 b	287.14 ± 1.91 c	333.46 ± 1.66 c	402.16 ± 3.36 b
MJ 1 mM	182.42 ± 1.91 a	236.90 ± 9.08 a	282.20 ± 3.99 b	303.61 ± 1.11 a	321.04 ± 1.09 b	354.64 ± 6.44 b	415.84 ± 4.41 b

Table 20 Effects of SA and MJ on malondialdehyde (MDA) content in exocarp and mesocarp of mango fruits cv. Nam Dok Mai No. 4 during storage at 5 °C. Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at $P = 0.05$ using Tukey's Multiple Range Test.

Treatment	Storage time (days)																											
	0				7				14				21				28				35				42			
MDA content (nmol g ⁻¹ FW; Mean ± SE) in exocarp																												
Control	8.43 ± 0.17 a				10.84 ± 0.30 a				12.51 ± 0.19 a				13.59 ± 0.46 a				13.94 ± 0.00 a				20.41 ± 0.17 a				22.19 ± 0.33 a			
SA 0.1 mM	8.43 ± 0.17 a				10.32 ± 0.00 a				10.49 ± 0.45 bc				10.67 ± 0.17 bc				11.70 ± 0.17 c				17.03 ± 0.00 bc				19.20 ± 0.38 b			
SA 1 mM	8.43 ± 0.17 a				8.26 ± 0.00 b				8.68 ± 0.30 d				9.46 ± 0.17 c				10.67 ± 0.17 d				14.97 ± 0.30 d				17.20 ± 0.62 c			
MJ 0.1 mM	8.43 ± 0.17 a				8.60 ± 0.17 b				9.88 ± 0.29 cd				11.70 ± 0.17 b				11.35 ± 0.00 c				16.52 ± 0.00 c				19.10 ± 0.60 bc			
MJ 1 mM	8.43 ± 0.17 a				9.08 ± 0.26 b				11.32 ± 0.28 ab				13.42 ± 0.30 a				12.90 ± 0.00 b				17.55 ± 0.30 b				20.48 ± 0.17 ab			
MDA content (nmol g ⁻¹ FW; Mean ± SE) in mesocarp																												
Control	6.71 ± 0.36 a				8.77 ± 0.30 a				10.84 ± 0.30 a				12.73 ± 0.34 a				13.25 ± 0.17 a				17.03 ± 0.30 a				24.60 ± 0.17 a			
SA 0.1 mM	6.71 ± 0.36 a				7.40 ± 0.34 bc				8.26 ± 0.00 b				9.64 ± 0.17 b				11.36 ± 0.52 b				15.61 ± 0.13 b				19.87 ± 0.35 c			
SA 1 mM	6.71 ± 0.36 a				6.71 ± 0.00 c				6.88 ± 0.17 c				8.60 ± 0.17 c				9.55 ± 0.15 c				13.77 ± 0.17 c				16.34 ± 0.46 d			
MJ 0.1 mM	6.71 ± 0.36 a				7.40 ± 0.34 bc				8.60 ± 0.17 b				9.29 ± 0.00 bc				10.32 ± 0.00 bc				16.17 ± 0.17 ab				20.04 ± 0.51 bc			
MJ 1 mM	6.71 ± 0.36 a				8.60 ± 0.17 ab				9.98 ± 0.17 a				12.56 ± 0.17 a				12.91 ± 0.52 a				16.69 ± 0.17 a				22.02 ± 0.34 b			

Table 21 Effects of SA and MJ on electrolyte leakage (EL) in exocarp and mesocarp of mango fruits cv. Nam Dok Mai No. 4 during storage at 5 °C. Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at P = 0.05 using Tukey's Multiple Range Test.

Treatment	Storage time (days)																				
	0		7		14		21		28		35		42								
EL (%; Mean ± SE) in exocarp																					
Control	16.32	± 0.93	a	20.05	± 0.60	a	20.20	± 0.22	a	20.68	± 0.40	a	20.73	± 0.30	a	22.10	± 0.79	a	24.58	± 0.23	a
SA 0.1 mM	16.32	± 0.93	a	17.86	± 0.92	ab	18.06	± 0.69	b	18.42	± 0.23	b	18.50	± 0.17	c	19.93	± 0.21	bc	21.23	± 0.02	b
SA 1 mM	16.32	± 0.93	a	16.03	± 0.12	b	16.41	± 0.21	c	16.63	± 0.20	c	17.19	± 0.33	d	17.34	± 0.23	c	18.41	± 0.12	c
MJ 0.1 mM	16.32	± 0.93	a	17.35	± 0.68	ab	18.43	± 0.11	b	18.87	± 0.45	b	18.97	± 0.17	bc	19.38	± 0.60	ab	21.37	± 0.10	b
MJ 1 mM	16.32	± 0.93	a	19.27	± 0.27	a	19.22	± 0.20	ab	19.48	± 0.26	ab	19.80	± 0.10	ab	20.08	± 0.07	ab	23.88	± 0.48	a
EL (%; Mean ± SE) in mesocarp																					
Control	22.83	± 0.22	a	29.34	± 0.56	a	30.35	± 0.11	a	33.87	± 0.06	a	34.50	± 0.80	a	34.40	± 0.29	a	39.04	± 0.16	a
SA 0.1 mM	22.83	± 0.22	a	25.27	± 0.59	c	26.49	± 0.16	c	27.71	± 0.15	c	29.26	± 0.12	c	31.48	± 0.21	b	33.61	± 0.14	d
SA 1 mM	22.83	± 0.22	a	23.18	± 0.85	c	24.53	± 0.46	d	26.71	± 0.13	d	27.21	± 0.05	d	27.74	± 0.16	c	31.35	± 0.14	e
MJ 0.1 mM	22.83	± 0.22	a	25.71	± 0.75	bc	26.41	± 0.17	c	28.22	± 0.32	c	30.31	± 0.13	bc	31.48	± 1.11	b	34.91	± 0.32	c
MJ 1 mM	22.83	± 0.22	a	28.59	± 0.74	ab	28.32	± 0.10	b	31.38	± 0.09	b	32.15	± 0.35	b	33.52	± 0.15	ab	37.19	± 0.15	b

Table 22 Pearson correlation coefficients of ROS levels and membrane oxidative damage in exocarp and of mango fruits cv. Nam Dok Mai No. 4 during storage at 5 °C.

Trait	<i>r</i> value of exocarp*					
	O ₂ ^{•-}	H ₂ O ₂	OH [•]	LOX	MDA	EL
O ₂ ^{•-}	1					
H ₂ O ₂	0.879	1				
OH [•]	0.960	0.763	1			
LOX	0.972	0.905	0.903	1		
MDA	0.935	0.932	0.864	0.940	1	
EL	0.901	0.831	0.900	0.872	0.853	1
Trait	<i>r</i> value of mesocarp*					
	O ₂ ^{•-}	H ₂ O ₂	OH [•]	LOX	MDA	EL
O ₂ ^{•-}	1					
H ₂ O ₂	0.876	1				
OH [•]	0.950	0.924	1			
LOX	0.928	0.941	0.958	1		
MDA	0.837	0.956	0.893	0.961	1	
EL	0.958	0.912	0.955	0.975	0.912	1

* In all case $P < 0.01$. O₂^{•-} = superoxide radical, H₂O₂ = hydrogen peroxide, OH[•] = hydroxyl radical, LOX = lipoxygenase, MDA = malondialdehyde and EL = electrolyte leakage.

Table 23 Effects of SA and MJ on superoxide dismutase (SOD) activity in exocarp and mesocarp of mango fruits cv. Nam Dok Mai No. 4 during storage at 5 °C. Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at P = 0.05 using Tukey's Multiple Range Test.

Treatment	Storage time (days)																											
	0			7			14			21			28			35			42									
SOD activity (Unit mg ⁻¹ protein; Mean ± SE) in exocarp																												
Control	17.88	±	0.87	a	39.80	±	1.02	c	60.58	±	2.89	d	91.56	±	6.47	d	53.57	±	1.73	e	40.48	±	0.45	d	23.79	±	0.43	d
SA 0.1 mM	17.88	±	0.87	a	49.80	±	1.73	b	91.56	±	2.89	c	120.57	±	2.13	c	88.19	±	0.58	c	50.95	±	1.42	c	39.31	±	1.48	c
SA 1 mM	17.88	±	0.87	a	77.46	±	1.51	a	135.26	±	2.89	a	177.64	±	3.45	a	134.47	±	2.31	a	76.02	±	2.17	a	65.74	±	1.99	a
MJ 0.1 mM	17.88	±	0.87	a	71.39	±	0.79	a	118.29	±	5.77	b	156.50	±	4.32	b	106.08	±	0.58	b	61.23	±	0.60	b	45.81	±	1.13	b
MJ 1 mM	17.88	±	0.87	a	41.02	±	1.76	c	69.38	±	1.73	d	103.55	±	3.59	d	59.90	±	0.58	d	40.78	±	0.65	d	27.09	±	0.10	d
SOD activity (Unit mg ⁻¹ protein; Mean ± SE) in mesocarp																												
Control	627.60	±	22.08	a	644.17	±	25.15	d	707.82	±	26.57	d	1005.01	±	20.63	c	659.28	±	0.58	e	472.29	±	40.83	c	429.56	±	11.45	d
SA 0.1 mM	627.60	±	22.08	a	773.26	±	25.84	c	997.13	±	0.58	bc	1181.65	±	9.50	b	778.12	±	1.15	c	579.13	±	5.88	bc	510.56	±	9.59	c
SA 1 mM	627.60	±	22.08	a	1204.94	±	14.19	a	1501.97	±	35.04	a	1659.34	±	1.15	a	1059.58	±	5.77	a	965.01	±	15.15	a	725.57	±	22.48	a
MJ 0.1 mM	627.60	±	22.08	a	1045.38	±	16.15	b	1135.57	±	2.89	b	1207.71	±	30.44	b	887.36	±	1.15	b	675.28	±	49.17	b	576.04	±	2.35	b
MJ 1 mM	627.60	±	22.08	a	698.78	±	24.13	cd	821.44	±	5.77	cd	1038.57	±	18.23	c	700.29	±	5.77	d	517.38	±	22.80	c	497.28	±	4.90	c

Table 24 Effects of SA and MJ on catalase (CAT) activity in exocarp and mesocarp of mango fruits cv. Nam Dok Mai No. 4 during storage at 5 °C. Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at P = 0.05 using Tukey's Multiple Range Test.

Treatment	Storage time (days)																											
	0			7			14			21			28			35			42									
CAT activity (nmol H ₂ O ₂ decomposed mg ⁻¹ protein min ⁻¹ ; Mean ± SE) in exocarp																												
Control	85.21	±	2.90	a	118.75	±	1.15	c	105.25	±	2.89	c	96.27	±	2.87	c	87.01	±	4.04	c	59.20	±	3.48	c	42.66	±	0.85	c
SA 0.1 mM	85.21	±	2.90	a	149.56	±	2.31	b	139.43	±	2.31	b	131.55	±	5.77	b	107.25	±	3.51	b	79.41	±	3.81	b	56.58	±	0.55	b
SA 1 mM	85.21	±	2.90	a	194.35	±	5.77	a	183.04	±	1.73	a	174.58	±	2.31	a	135.48	±	5.00	a	100.00	±	5.09	a	89.49	±	2.13	a
MJ 0.1 mM	85.21	±	2.90	a	162.35	±	2.62	b	151.63	±	2.89	b	145.80	±	2.89	b	116.64	±	2.31	b	83.13	±	2.99	b	61.88	±	1.04	b
MJ 1 mM	85.21	±	2.90	a	121.72	±	1.24	c	113.25	±	5.77	c	101.43	±	3.91	c	93.57	±	1.73	b	63.67	±	1.93	c	46.98	±	0.93	c
CAT activity (nmol H ₂ O ₂ decomposed mg ⁻¹ protein min ⁻¹ ; Mean ± SE) in mesocarp																												
Control	188.02	±	18.71	a	367.02	±	3.51	d	328.49	±	5.64	d	194.38	±	5.94	d	114.89	±	3.69	d	71.30	±	4.35	e	54.30	±	4.02	d
SA 0.1 mM	188.02	±	18.71	a	449.32	±	5.77	c	436.05	±	2.31	c	227.41	±	1.15	c	148.72	±	3.92	c	124.03	±	1.25	c	78.43	±	1.06	c
SA 1 mM	188.02	±	18.71	a	588.16	±	4.52	a	529.44	±	5.89	a	377.19	±	4.10	a	231.75	±	5.56	a	159.19	±	4.30	a	107.15	±	2.74	a
MJ 0.1 mM	188.02	±	18.71	a	500.49	±	5.83	b	486.52	±	5.60	b	309.68	±	5.53	b	197.31	±	3.23	b	135.78	±	2.75	b	88.71	±	2.79	b
MJ 1 mM	188.02	±	18.71	a	370.55	±	5.24	d	349.55	±	5.92	d	206.38	±	3.51	d	146.81	±	9.75	c	112.60	±	1.65	d	55.80	±	0.58	d

Table 25 Effects of SA and MJ on ascorbate peroxidase (APX) activity in exocarp and mesocarp of mango fruits cv. Nam Dok Mai No. 4 during storage at 5 °C. Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at P = 0.05 using Tukey's Multiple Range Test.

Treatment	Storage time (days)																											
	0			7			14			21			28			35			42									
APX activity (nmol AsA decomposed mg ⁻¹ protein min ⁻¹ ; Mean ± SE) in exocarp																												
Control	31.09	±	0.13	a	39.38	±	1.60	d	50.37	±	2.39	d	67.24	±	2.22	d	86.64	±	2.02	d	59.16	±	0.83	e	43.07	±	0.51	d
SA 0.1 mM	31.09	±	0.13	a	57.09	±	2.34	b	68.13	±	1.15	b	119.73	±	0.16	b	140.06	±	5.40	b	85.73	±	0.74	c	61.54	±	4.38	b
SA 1 mM	31.09	±	0.13	a	87.36	±	3.19	a	112.84	±	1.66	a	153.38	±	4.35	a	162.42	±	2.50	a	142.11	±	3.28	a	91.69	±	0.87	a
MJ 0.1 mM	31.09	±	0.13	a	55.73	±	1.27	b	73.76	±	0.77	b	121.23	±	3.74	b	147.07	±	2.85	b	99.53	±	4.63	b	62.04	±	1.86	b
MJ 1 mM	31.09	±	0.13	a	45.87	±	0.45	c	58.77	±	1.94	c	100.45	±	0.58	c	105.59	±	1.96	c	70.58	±	0.20	d	54.62	±	0.75	c
APX activity (nmol AsA decomposed mg ⁻¹ protein min ⁻¹ ; Mean ± SE) in mesocarp																												
Control	186.34	±	4.33	a	214.20	±	3.17	d	325.68	±	6.97	c	601.26	±	2.93	d	827.59	±	7.49	d	287.57	±	6.21	c	172.24	±	7.93	d
SA 0.1 mM	186.34	±	4.33	a	290.25	±	13.26	c	536.63	±	7.08	b	844.90	±	8.59	b	962.20	±	10.52	c	501.16	±	16.55	b	314.25	±	9.58	b
SA 1 mM	186.34	±	4.33	a	457.73	±	2.60	a	694.43	±	2.43	a	1015.95	±	14.53	a	1251.73	±	7.73	a	589.46	±	18.71	a	399.54	±	9.31	a
MJ 0.1 mM	186.34	±	4.33	a	366.21	±	1.99	b	574.46	±	5.75	b	856.80	±	0.46	b	1083.93	±	4.39	b	517.56	±	13.56	b	317.24	±	11.60	b
MJ 1 mM	186.34	±	4.33	a	285.60	±	8.21	c	333.89	±	15.33	c	716.10	±	6.06	c	928.68	±	5.81	c	289.50	±	1.88	c	276.48	±	5.54	c

Table 26 Effects of SA on relative expression levels of *SOD*, *CAT* and *APX* genes compared with actin expression in exocarp of mango fruits cv. Nam Dok Mai No. 4 during storage at 5 °C. Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at $P = 0.05$ using Tukey's Multiple Range Test.

Treatment	Storage time (days)						
	0	7	14	21	28	35	42
Relative expression levels of <i>SOD</i> gene (Mean $\pm$ SE)							
Control	1.26 $\pm$ 0.03 a	1.33 $\pm$ 0.03 a	1.77 $\pm$ 0.08 a	1.90 $\pm$ 0.04 a	1.63 $\pm$ 0.06 a	1.42 $\pm$ 0.11 a	1.09 $\pm$ 0.09 a
SA 1 mM	1.26 $\pm$ 0.03 a	1.96 $\pm$ 0.08 b	2.52 $\pm$ 0.16 b	2.59 $\pm$ 0.12 b	2.20 $\pm$ 0.13 b	2.45 $\pm$ 0.03 b	2.16 $\pm$ 0.03 b
Relative expression levels of <i>CAT</i> gene (Mean $\pm$ SE)							
Control	2.23 $\pm$ 0.05 a	2.50 $\pm$ 0.09 a	2.07 $\pm$ 0.08 a	1.09 $\pm$ 0.02 a	1.21 $\pm$ 0.04 a	1.30 $\pm$ 0.10 a	1.36 $\pm$ 0.08 a
SA 1 mM	2.23 $\pm$ 0.05 a	3.01 $\pm$ 0.11 b	2.56 $\pm$ 0.02 b	2.10 $\pm$ 0.10 b	1.53 $\pm$ 0.07 b	1.94 $\pm$ 0.12 b	1.75 $\pm$ 0.01 b
Relative expression levels of <i>APX</i> gene (Mean $\pm$ SE)							
Control	1.80 $\pm$ 0.09 a	1.84 $\pm$ 0.10 a	2.20 $\pm$ 0.07 a	2.37 $\pm$ 0.02 a	2.84 $\pm$ 0.03 a	1.91 $\pm$ 0.06 a	1.39 $\pm$ 0.04 a
SA 1 mM	1.80 $\pm$ 0.09 a	2.22 $\pm$ 0.06 b	2.77 $\pm$ 0.06 b	2.72 $\pm$ 0.11 b	3.15 $\pm$ 0.05 b	3.01 $\pm$ 0.06 b	2.35 $\pm$ 0.07 b

Table 27 Effects of SA and MJ on total phenolic content in exocarp and mesocarp of mango fruits cv. Nam Dok Mai No. 4 during storage at 5 °C. Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at P = 0.05 using Tukey's Multiple Range Test.

Treatment	Storage time (days)																											
	0			7			14			21			28			35			42									
Total phenolic content (mg GA g ⁻¹ FW; Mean ± SE) in exocarp																												
Control	22.48	±	0.24	a	24.06	±	0.30	c	27.27	±	0.11	d	29.71	±	0.35	d	24.78	±	0.49	e	23.50	±	0.23	d	19.87	±	0.79	d
SA 0.1 mM	22.48	±	0.24	a	26.32	±	0.34	b	29.50	±	0.48	c	33.90	±	0.30	bc	29.96	±	0.19	c	27.42	±	0.19	c	23.76	±	0.70	bc
SA 1 mM	22.48	±	0.24	a	29.90	±	0.38	a	37.31	±	0.15	a	39.63	±	0.62	a	36.80	±	0.23	a	34.65	±	0.75	a	30.20	±	0.60	a
MJ 0.1 mM	22.48	±	0.24	a	29.05	±	0.18	a	31.52	±	0.47	b	35.78	±	0.69	b	31.76	±	0.09	b	29.69	±	0.20	b	25.99	±	0.29	b
MJ 1 mM	22.48	±	0.24	a	25.89	±	0.28	b	28.95	±	0.12	c	31.72	±	0.51	cd	27.25	±	0.10	d	24.03	±	0.66	d	21.39	±	0.25	cd
Total phenolic content (mg GA g ⁻¹ FW; Mean ± SE) in mesocarp																												
Control	0.69	±	0.01	a	0.72	±	0.01	b	0.76	±	0.01	d	0.86	±	0.01	c	0.72	±	0.01	d	0.70	±	0.00	d	0.68	±	0.02	c
SA 0.1 mM	0.69	±	0.01	a	0.75	±	0.02	b	0.92	±	0.02	c	1.03	±	0.03	b	0.89	±	0.02	c	0.76	±	0.01	c	0.74	±	0.02	bc
SA 1 mM	0.69	±	0.01	a	0.85	±	0.02	a	1.26	±	0.03	a	1.30	±	0.02	a	1.19	±	0.01	a	1.02	±	0.01	a	0.94	±	0.02	a
MJ 0.1 mM	0.69	±	0.01	a	0.80	±	0.01	ab	1.01	±	0.01	b	1.08	±	0.02	b	0.96	±	0.01	b	0.83	±	0.02	b	0.80	±	0.01	b
MJ 1 mM	0.69	±	0.01	a	0.73	±	0.01	b	0.82	±	0.01	d	0.88	±	0.02	c	0.75	±	0.02	d	0.72	±	0.02	cd	0.69	±	0.02	c

Table 28 Effects of SA and MJ on ascorbic acid content in exocarp and mesocarp of mango fruits cv. Nam Dok Mai No. 4 during storage at 5 °C. Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at P = 0.05 using Tukey's Multiple Range Test.

Treatment	Storage time (days)							
	0	7	14	21	28	35	42	
Ascorbic acid content (mg AsA g ⁻¹ FW; Mean $\pm$ SE) in exocarp								
Control	48.55 $\pm$ 0.27 a	26.45 $\pm$ 0.59 c	24.90 $\pm$ 0.26 d	23.53 $\pm$ 0.26 d	22.79 $\pm$ 0.74 c	21.66 $\pm$ 0.26 d	14.08 $\pm$ 0.17 d	
SA 0.1 mM	48.55 $\pm$ 0.27 a	37.04 $\pm$ 0.00 a	30.02 $\pm$ 0.34 c	30.39 $\pm$ 0.17 b	26.33 $\pm$ 0.61 b	23.26 $\pm$ 0.35 c	17.13 $\pm$ 0.20 c	
SA 1 mM	48.55 $\pm$ 0.27 a	40.02 $\pm$ 1.09 a	37.82 $\pm$ 0.51 a	35.47 $\pm$ 0.19 a	32.28 $\pm$ 0.52 a	28.76 $\pm$ 0.51 a	24.61 $\pm$ 0.10 a	
MJ 0.1 mM	48.55 $\pm$ 0.27 a	38.82 $\pm$ 0.64 a	35.47 $\pm$ 0.39 b	34.12 $\pm$ 0.52 a	29.92 $\pm$ 0.71 a	25.44 $\pm$ 0.19 b	20.31 $\pm$ 0.39 b	
MJ 1 mM	48.55 $\pm$ 0.27 a	29.46 $\pm$ 0.34 b	28.29 $\pm$ 0.52 c	25.63 $\pm$ 0.29 c	23.63 $\pm$ 0.17 bc	20.12 $\pm$ 0.29 d	14.86 $\pm$ 0.26 d	
Ascorbic acid content (mg AsA g ⁻¹ FW; Mean $\pm$ SE) in mesocarp								
Control	25.00 $\pm$ 0.16 a	18.63 $\pm$ 0.68 c	16.51 $\pm$ 0.42 c	16.09 $\pm$ 0.17 c	14.96 $\pm$ 0.30 c	14.54 $\pm$ 0.68 b	11.41 $\pm$ 0.50 d	
SA 0.1 mM	25.00 $\pm$ 0.16 a	22.38 $\pm$ 0.64 b	19.16 $\pm$ 0.10 b	19.21 $\pm$ 0.63 b	18.11 $\pm$ 0.26 b	16.83 $\pm$ 0.52 ab	15.38 $\pm$ 0.19 b	
SA 1 mM	25.00 $\pm$ 0.16 a	24.95 $\pm$ 0.35 a	22.16 $\pm$ 0.34 a	21.12 $\pm$ 0.26 a	20.47 $\pm$ 0.10 a	18.92 $\pm$ 0.51 a	18.07 $\pm$ 0.34 a	
MJ 0.1 mM	25.00 $\pm$ 0.16 a	22.16 $\pm$ 0.34 b	21.37 $\pm$ 0.10 a	20.56 $\pm$ 0.19 ab	18.67 $\pm$ 0.29 b	17.28 $\pm$ 0.44 a	15.75 $\pm$ 0.26 b	
MJ 1 mM	25.00 $\pm$ 0.16 a	19.40 $\pm$ 0.42 c	18.80 $\pm$ 0.34 b	17.35 $\pm$ 0.49 c	15.70 $\pm$ 0.54 c	14.83 $\pm$ 0.34 b	13.25 $\pm$ 0.54 c	

Table 29 Effects of SA and MJ on total glutathione content in exocarp and mesocarp of mango fruits cv. Nam Dok Mai No. 4 during storage at 5 °C. Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at P = 0.05 using Tukey's Multiple Range Test.

Treatment	Storage time (days)						
	0	7	14	21	28	35	42
Total glutathione content (μg GSH g^{-1} FW; Mean $\pm$ SE) in exocarp							
Control	27.62 $\pm$ 0.30 a	23.05 $\pm$ 0.41 b	19.07 $\pm$ 0.05 d	15.62 $\pm$ 0.24 d	12.11 $\pm$ 0.33 c	9.67 $\pm$ 0.19 c	8.71 $\pm$ 0.14 c
SA 0.1 mM	27.62 $\pm$ 0.30 a	24.11 $\pm$ 0.30 ab	21.83 $\pm$ 0.24 b	18.27 $\pm$ 0.41 bc	16.84 $\pm$ 0.47 b	14.45 $\pm$ 0.47 b	11.52 $\pm$ 0.11 b
SA 1 mM	27.62 $\pm$ 0.30 a	25.66 $\pm$ 0.33 a	23.95 $\pm$ 0.14 a	21.46 $\pm$ 0.38 a	19.87 $\pm$ 0.14 a	18.43 $\pm$ 0.23 a	15.88 $\pm$ 0.41 a
MJ 0.1 mM	27.62 $\pm$ 0.30 a	24.86 $\pm$ 0.55 a	21.57 $\pm$ 0.43 bc	18.38 $\pm$ 0.46 b	15.78 $\pm$ 0.33 b	13.33 $\pm$ 0.29 b	12.48 $\pm$ 0.19 b
MJ 1 mM	27.62 $\pm$ 0.30 a	23.95 $\pm$ 0.14 ab	20.40 $\pm$ 0.24 c	16.63 $\pm$ 0.28 cd	13.65 $\pm$ 0.45 c	11.16 $\pm$ 0.46 c	9.40 $\pm$ 0.18 c
Total glutathione content (μg GSH g^{-1} FW; Mean $\pm$ SE) in mesocarp							
Control	75.43 $\pm$ 0.32 a	65.02 $\pm$ 0.75 d	61.35 $\pm$ 0.09 d	53.54 $\pm$ 0.49 d	46.00 $\pm$ 0.65 e	39.04 $\pm$ 0.46 c	38.78 $\pm$ 0.26 d
SA 0.1 mM	75.43 $\pm$ 0.32 a	70.49 $\pm$ 0.23 bc	65.02 $\pm$ 0.24 b	61.14 $\pm$ 0.29 b	55.99 $\pm$ 0.65 b	45.26 $\pm$ 0.33 b	43.13 $\pm$ 0.55 b
SA 1 mM	75.43 $\pm$ 0.32 a	73.73 $\pm$ 0.23 a	67.46 $\pm$ 0.32 a	65.66 $\pm$ 0.24 a	59.81 $\pm$ 0.42 a	48.55 $\pm$ 0.51 a	45.26 $\pm$ 0.48 a
MJ 0.1 mM	75.43 $\pm$ 0.32 a	71.82 $\pm$ 0.37 ab	65.71 $\pm$ 0.23 b	57.63 $\pm$ 0.70 c	53.39 $\pm$ 0.46 c	45.89 $\pm$ 0.66 b	41.27 $\pm$ 0.33 c
MJ 1 mM	75.43 $\pm$ 0.32 a	68.42 $\pm$ 0.55 c	63.21 $\pm$ 0.45 c	56.10 $\pm$ 0.57 c	48.71 $\pm$ 0.37 d	40.64 $\pm$ 0.46 c	39.41 $\pm$ 0.23 d

Table 30 Effects of SA and MJ on total antioxidant capacity (TAC) by DPPH radical scavenging activity in exocarp and mesocarp of mango fruits cv. Nam Dok Mai No. 4 during storage at 5 °C. Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at P = 0.05 using Tukey's Multiple Range Test.

Treatment	Storage time (days)																											
	0			7			14			21			28			35			42									
DPPH radical scavenging activity (μmol Trolox g ⁻¹ FW; Mean ± SE) in exocarp																												
Control	271.96	±	2.44	a	290.06	±	6.31	c	348.07	±	4.10	d	352.86	±	0.56	c	302.00	±	7.69	d	264.16	±	3.45	d	210.30	±	6.48	c
SA 0.1 mM	271.96	±	2.44	a	296.24	±	1.35	c	374.11	±	0.80	c	397.53	±	7.76	b	337.10	±	2.86	c	287.07	±	0.14	c	252.74	±	2.03	b
SA 1 mM	271.96	±	2.44	a	346.94	±	4.44	a	412.06	±	2.89	a	462.29	±	3.57	a	404.95	±	2.95	a	356.47	±	1.41	a	296.42	±	3.38	a
MJ 0.1 mM	271.96	±	2.44	a	327.70	±	1.06	b	397.24	±	3.46	b	413.30	±	1.88	b	372.90	±	2.10	b	316.93	±	3.65	b	268.78	±	1.28	b
MJ 1 mM	271.96	±	2.44	a	293.07	±	2.55	c	365.48	±	1.75	c	367.60	±	4.06	c	321.89	±	3.40	cd	270.63	±	4.30	d	226.45	±	3.76	c
DPPH radical scavenging activity (μmol Trolox g ⁻¹ FW; Mean ± SE) in mesocarp																												
Control	3.51	±	0.08	a	3.68	±	0.00	b	3.92	±	0.12	d	5.00	±	0.02	d	4.44	±	0.15	c	3.18	±	0.06	d	2.44	±	0.12	c
SA 0.1 mM	3.51	±	0.08	a	4.01	±	0.08	b	5.53	±	0.15	b	6.13	±	0.02	bc	5.61	±	0.05	b	4.08	±	0.06	c	3.72	±	0.06	b
SA 1 mM	3.51	±	0.08	a	5.08	±	0.08	a	6.55	±	0.22	a	7.23	±	0.28	a	6.88	±	0.03	a	6.63	±	0.25	a	5.76	±	0.15	a
MJ 0.1 mM	3.51	±	0.08	a	4.83	±	0.04	a	5.72	±	0.12	b	6.34	±	0.07	b	5.74	±	0.24	b	5.28	±	0.15	b	3.81	±	0.21	b
MJ 1 mM	3.51	±	0.08	a	3.88	±	0.16	b	4.70	±	0.02	c	5.51	±	0.20	cd	4.57	±	0.14	c	3.74	±	0.15	cd	2.69	±	0.02	c

Table 31 Effects of SA and MJ on total antioxidant capacity (TAC) by ABTS radical scavenging activity in exocarp and mesocarp of mango fruits cv. Nam Dok Mai No. 4 during storage at 5 °C. Mean $\pm$ SE within the same column followed by the same letter do not differ significantly at P = 0.05 using Tukey's Multiple Range Test.

Treatment	Storage time (days)																											
	0			7			14			21			28			35			42									
ABTS radical scavenging activity (μmol Trolox g ⁻¹ FW; Mean ± SE) in exocarp																												
Control	297.25	±	0.92	a	344.41	±	8.97	c	363.64	±	2.92	c	380.04	±	2.45	c	359.23	±	0.47	d	299.09	±	5.33	c	238.00	±	10.74	d
SA 0.1 mM	297.25	±	0.92	a	381.95	±	5.78	b	419.39	±	3.73	b	480.93	±	3.15	b	395.25	±	5.93	c	365.82	±	5.35	b	276.96	±	1.65	bc
SA 1 mM	297.25	±	0.92	a	411.84	±	1.25	a	462.43	±	4.11	a	585.50	±	2.63	a	452.49	±	6.99	a	421.78	±	9.07	a	375.95	±	11.05	a
MJ 0.1 mM	297.25	±	0.92	a	389.10	±	5.03	ab	430.52	±	4.03	b	491.96	±	6.59	b	421.92	±	1.25	b	372.88	±	5.84	b	292.16	±	1.26	b
MJ 1 mM	297.25	±	0.92	a	346.99	±	0.00	c	379.57	±	5.93	c	386.30	±	5.84	c	387.69	±	4.94	cd	299.19	±	0.80	c	252.02	±	10.41	cd
ABTS radical scavenging activity (μmol Trolox g ⁻¹ FW; Mean ± SE) in mesocarp																												
Control	4.36	±	0.06	a	4.46	±	0.09	b	5.73	±	0.04	d	6.39	±	0.22	d	5.37	±	0.21	c	4.12	±	0.23	d	3.53	±	0.30	c
SA 0.1 mM	4.36	±	0.06	a	4.96	±	0.05	b	6.96	±	0.04	b	7.73	±	0.32	bc	6.68	±	0.01	b	5.34	±	0.19	c	4.83	±	0.12	b
SA 1 mM	4.36	±	0.06	a	6.40	±	0.25	a	8.08	±	0.03	a	9.20	±	0.11	a	8.48	±	0.39	a	8.25	±	0.36	a	6.78	±	0.06	a
MJ 0.1 mM	4.36	±	0.06	a	5.85	±	0.04	a	7.09	±	0.06	b	8.60	±	0.36	ab	7.04	±	0.36	b	6.72	±	0.05	b	5.06	±	0.23	b
MJ 1 mM	4.36	±	0.06	a	4.47	±	0.10	b	6.42	±	0.18	c	6.85	±	0.05	cd	5.38	±	0.23	c	4.74	±	0.10	cd	3.60	±	0.12	c

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Publications

- 1) Junmatong, C., Uthaibutra, J., Boonyakiat, D., Faiyue, B. and Saengnil, K. 2012. Reduction of chilling injury of 'Nam Dok Mai No. 4' mango fruit by treatments with salicylic acid and methyl jasmonate. *Journal of Agricultural Science* 4: 126-136.
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