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ABBREVIATIONS

ACC	=	1- aminocyclopropane-1-carboxylic acid
BI	=	Browning index
C*	=	Chroma
cm	=	Centimeter
CO ₂	=	Carbon dioxide
CRD	=	Completely randomized design
cv.	=	Cultivar
°C	=	Celsius degree
DI	=	Disease incidence
DMRT	=	Duncan's multiple rage test
GAP	=	Good agricultural practice
HCP	=	High carbon dioxide pressure
H°	=	Hue angle
hr	=	Hour
kg-cm ⁻²	=	Kilogram per centimeter square
L*	=	Lightness
LP	=	Low-pressure
O ₂	=	Oxygen
PDA	=	Potato dextrose agar
PFK	=	Phosphofructokinase activity
PFP	=	Pyrophosphate : fru-6-p phosphotransferase
PG	=	Polygalacturonase activity
PK	=	Pyruvate kinase activity
PPO	=	Polyphenol oxidase activity
PVC	=	Polyvinyl chloride
r	=	Correlation coefficient
Res	=	Respiration rate
RH	=	Relative humidity
TA	=	Titrateable acidity