

BIBLIOGRAPHY

- Abbott, J.A., 1999. Quality measurement of fruits and vegetables. *Postharvest Biol. Technol.* 15, 207–225.
- Abraham, M.H., Kumarsingh, R., Cometto-Muniz, E., Cain, W.S., 1998. An algorithm for nasal pungency thresholds in man. *Arch. Toxicol.* 72, 227–232.
- Amalia, R. 2016. Adaptasi dan Kestabilan Karakter Fenotip Melon (*Cucumis melo* L.'Meloni') Hasil Persilangan 'SL-3' dengan Melon PI 371795. Skripsi Fakultas Biologi Universitas Gadjah Mada, Yogyakarta.
- Amaro, A.L., Beaulieu, J.C., Grimm, C.C., Stein, R.E., Almeida, D.P.F., 2012. Effect of oxygen on aroma volatiles and quality of fresh-cut cantaloupe and honeydew melons. *Food Chem.* 130, 49–57.
- Aristya, G.R., Daryono, B.S., 2012. Karakterisasi fenotip dan pewrisan sifat ketahanan terhadap penyakit powdery mildew pada tanaman melon (*Cucumis melo* L.) var. Tacapa hasil pemuliaan tanaman. In: *InSINas*. pp. 258–264.
- Aubert, C., Bourger, N., 2004. Investigation of volatiles in Charentais cantaloupe melons (*Cucumis melo* Var. *cantalupensis*). Characterization of aroma constituents in some cultivars. *J. Agric. Food Chem.* 52, 4522–4528.
- Aubert, C., Pitrat, M., 2006. Volatile Compounds in the Skin and Pulp of Queen Anne ' s Pocket Melon. *J. Agric. Food Chem.* 54, 8177–8182.
- Bartley, I.M., Stroker, P.G., Martin, A.D.E., Hatfield, S.G.S., Knee, M., 1985. Synthesis of aroma compounds by apples supplied with alcohols and methyl esters of fatty acids. *J. Sci Food Agric* 2, 3–6.
- Barzegar, T., Delshad, M., Kashi, A.K., Mauve, C., Ghashghaie, J., 2015. Sugar Accumulation Pattern and Contents in Developing Fruits of two Iranian Melon Cultivars. *Iran. J. Plant Physiol.* 5, 1353–1359.
- Beaulieu, J.C., 2005. Within-Season Volatile and Quality Differences in Stored Fresh-Cut Cantaloupe Cultivars. *J. Agric. Food Chem.* 53, 8679–8687.
- Beaulieu, J.C., 2006. Volatile Changes in Cantaloupe during Growth , Maturation , and in Stored Fresh-cuts Prepared from Fruit Harvested at Various Maturities. *J. Amer. Soc. Hort. Sci.* 131, 127–139.
- Beaulieu, J.C., Grimm, C.C., 2001. Identification of Volatile Compounds in Cantaloupe at Various Developmental Stages Using Solid Phase Microextraction. *J. Agric. Food Chem.* 49, 1345–1352.
- Bianchi, T., Guerrero, L., Gratacós-cubarsí, M., Claret, A., Argyris, J., Garcia-mas, J., Hortós, M., 2016. Textural properties of different melon (*Cucumis melo* L .) fruit types : Sensory and physical-chemical evaluation. *Sci. Hortic.* (Amsterdam). 201, 46–56.
- Brummell, D.A., 2006. Review : Cell wall disassembly in ripening fruit. *Funct. Plant Biol.* 33, 103–119.
- Buttery, R.G., Seifert, R.M., Ling, L.C., Soderstrom, E.L., Ogawa, J.M., Turnbaugh, J.G., 1982. Additional aroma components of Honeydew Melon. *J. Agric. Food Chem.* 30, 1208–1211.
- Condurso, C., Antonella, V., Dima, G., Tripodi, G., Crino, P., Paratore, A., Romano, D., 2012. Effects of different rootstocks on aroma volatile compounds and carotenoid content of melon fruits. *Sci. Hortic.* (Amsterdam).

148, 9–16.

- Crookes, P.R., Grierson, D., 1983. Ultrastructure of Tomato Fruit Ripening and the Role of Polygalacturonase Isoenzymes in Cell Wall Degradation. *Plant Physiol.* 72, 1088–1093.
- Croteau, R., 1977. Biosynthesis of benzaldehyde, benzyl alcohol, and benzyl benzoate from benzoic acid in cranberry (*Vaccinium macrocarpon*). *J. Food Biochem.* 1, 317–326.
- Daryono, B. S. and Maryanto, S. D., 2017. Keanekaragaman dan potensi sumber daya genetik melon, Gadjah Mada University Press, Yogyakarta.
- Daryono, B.S., Qurrohman, M.T., 2009. Pewarisan sifat ketahanan tanaman melon (*Cucumis melo* L.) terhadap powdery mildew (*Podosphaera xanthii* (Castag.) Braun et Shishkoff). *J. Perlindungan Tanam. Indones.* 15, 1–6.
- Di Venere, D., Linsalata, V., Bianco, V. V., 2000. Storage Temperature, Postharvest Treatments, Market Life and Quality of Winter Melon (*Cucumis melo* L. group *inodorus*). In: *Acta Horticulturae*. pp. 159–165.
- Dos-santos, N., Bueso, M.C., Fernández-trujillo, J.P., 2013. Aroma volatiles as biomarkers of textural differences at harvest in non-climacteric near-isogenic lines of melon. *Food Res. Int.* 54, 1801–1812.
- Du, X., Finn, C.E., Qian, M.C., 2010. Volatile composition and odour-activity value of thornless “Black Diamond” and “Marion” blackberries. *Food Chem.* 119, 1127–1134.
- El Hadi, M.A.M., Zhang, F., Wu, F., Zhou, C., Tao, J., 2013. Advances in Fruit Aroma Volatile Research 8200–8229.
- Ergun, M., Jeong, J., Huber, D.J., Cantliffe, D.J., 2005. Suppression of Ripening and Softening of ‘Galia’ Melons by 1-Methylcyclopropene Applied at Preripe or Ripe Stages of Development. *HortScience* 40, 170–175.
- Ergun, M., Jeong, J., Huber, D.J., Cantliffe, D.J., 2007. Physiology of fresh-cut “Galia” (*Cucumis melo* var. *reticulatus*) from ripe fruit treated with 1-methylcyclopropene. *Postharvest Biol. Technol.* 44, 286–292.
- Falah, M. affan fajar, Nadine, M.D., Ag, S., 2015. Effects of Storage Conditions on Quality and Shelf-life of Fresh-cut Melon (*Cucumis melo* L.) and Papaya (*Carica papaya* L.). In: *Procedia Food Science*. Elsevier Srl, pp. 313–322.
- Fallik, E., Alkali-Tuvia, S., Horev, B., Copel, A., Rodov, V., Aharoni, Y., Ulrich, D., Schulz, H., 2001. Characterisation of “Galia” melon aroma by GC and mass spectrometric sensor measurements after prolonged storage. *Postharvest Biol. Technol.* 22, 85–91.
- Fellman, J.K., Miller, T.W., Mattinson, D.S., Mattheis, J.P., 2000. Factors That Influence Biosynthesis of Volatile Flavor Compounds in Apple Fruits. In: *HortScience*. pp. 1000–1033.
- Fergany, M., Kaur, B., Monforte, A.J., Pitrat, M., Rys, C., Lecoq, H., Dhillon, N.P.S., Dhaliwal, S.S., 2011. Variation in melon (*Cucumis melo*) landraces adapted to the humid tropics of southern India. *Genet Resour Crop Evol* 58, 225–243.
- Fitriani, R. 2016. Pelunakan buah melon (*Cucumis melo* L.) kultivar Hikapel selama penyimpanan dengan variasi umur petik. Thesis. Universtas Gadjah Mada. Yogyakarta

- Fleshman, M.K., Lester, G.E., Riedl, K.M., Kopec, R.E., Narayanasamy, S., Curley, R.W., Schwartz, S.J., Harrison, E.H., 2011. Carotene and Novel Apocarotenoid Concentrations in Orange-Fleshed Cucumis melo Melons: Determinations of β -Carotene Bioaccessibility and Bioavailability. *J. Agric. Food Chem.* 59, 4448–4454.
- Flores, F., Yahyaoui, F. El, Billerbeck, G. De, Romojaro, F., Latche, A., Ensat, U.M.R.I., Agrobiopole, A. De, 2002. Role of ethylene in the biosynthetic pathway of aliphatic ester aroma volatiles in Charentais Cantaloupe melons. *J. Exp. Bot.* 53, 201–206.
- Francis, F., 1995. Quality as influenced by color. *Food Qual. Prefer.* 6, 149–155.
- Fundo, J.F., Miller, F.A., Garcia, E., Rodrigo, J., Silva, C.L.M., Brandão, T.R.S., 2017. Physicochemical characteristics, bioactive compounds and antioxidant activity in juice, pulp, peel and seeds of Cantaloupe melon. *J. Food Meas. Charact.* 0, 0.
- Gonçalves, B., Silva, A.P., Moutinho-Pereira, J., Bacelar, E., Rosa, E., Meyer, A.S., 2007. Effect of ripeness and postharvest storage on the evolution of color and anthocyanins in cherries (*Prunus avium* L.). *Food Chem.* 103, 976–984.
- Goncalves, M.W., Argenta, L.C., De Martin, M.S., 2017. Maturity and quality of apple fruit during the harvest period at apple industry. *Rev. Bras. Frutic* 39, 1–10.
- Gozlekci, S., Kafkas, E., Ercisli, S., 2011. Volatile Compounds Determined by HS / GC-MS Technique in Peel and Pulp of Fig (*Ficus carica* L.) Cultivars Grown in Mediterranean Region of Turkey. *Not Bot Horti Anglobo* 39, 105–108.
- Grace, M.H., Yousef, G.G., Gustafson, S.J., Truong, V., Yencho, G.C., Lila, M.A., 2014. Phytochemical changes in phenolics, anthocyanins, ascorbic acid, and carotenoids associated with sweetpotato storage and impacts on bioactive properties. *Food Chem.* 145, 717–724.
- Guis, M., Roustan, J.P., Pech, J.C., Dogimont, C., Pitrat, M., 1998. Melon Biotechnology. *Biotechnol. Genet. Eng. Rev.* 15, 289–312.
- Guth, H., Grosch, W., 1994. Identification of the Character Impact Odorants of Stewed Beef Juice by Instrumental Analyses and Sensory Studies. *J. Agric. Food Chem.* 42, 2862–2866.
- Hadfield, K.A., Rose, J.K.C., Bennett, A.B., 1995. The respiratory climacteric is present in Charentais (*Cucumis melo* cv Reticulatus F1 Alpha) melons ripened on or off the plant. *J. Exp. Bot.* 46, 1923–1925.
- Hamida, F. 2018. Aktivitas enzim Crotenoid Cleavage Dioxygenase dan profil senyawa volatil turunan karotenoid buah melon (*Cucumis melo* L.) kultivar Hikapel selama penyimpanan. Thesis. Universitas Gadjah Mada. Yogyakarta.
- Harker, F.R., Kupferman, E.M., Marin, A.B., Gunson, F.A., Triggs, C.M., 2008. Eating quality standards for apples based on consumer preferences. *Postharvest Biol. Technol.* 50, 70–78.
- Hasbullah, U. H. A., 2014. Profil senyawa volatil selama fase perkembangan dan senyawa kunci aroma buah melon (*Cucumis melo* L.) kultivar Gama Melon Parfum. Thesis. Universitas Gadjah Mada. Yogyakarta.
- Hayata, Y., Sakamoto, T., Maneerat, C., Li, X., Kozuka, H., Sakamoto, K., 2003. Evaluation of aroma compounds contributing to muskmelon flavor in Porapak

- Q extracts by aroma extract dilution analysis. *J. Agric. Food Chem.* 51, 3415–3418.
- Ibdah, M., Azulay, Y., Portnoy, V., Wasserman, B., Bar, E., Meir, A., Burger, Y., Hirschberg, J., Schaffer, A.A., Katzir, N., Tadmor, Y., Lewinsohn, E., 2006. Functional characterization of CmCCD1, a carotenoid cleavage dioxygenase from melon. *Phytochemistry* 67, 1579–1589.
- Jackman, R.L., Marangoni, a. G., Stanley, D.W., 1990. Measurement of Tomato Fruit Firmness. *HortScience* 25, 781–783.
- Jiang, B., Xi, Z., Luo, M., Zhang, Z., 2013. Comparison on aroma compounds in Cabernet Sauvignon and Merlot wines from four wine grape-growing regions in China. *Food Res. Int.* 51, 482–489.
- Jordán, M.J., Shaw, P.E., Goodner, K.L., 2001. Volatile components in aqueous essence and fresh fruit of *Cucumis melo* cv. Athena (Muskmelon) by GC-MS and GC-O. *J. Agric. Food Chem.* 49, 5929–5933.
- Khanom, M.M., Ueda, Y., 2008. Bioconversion of aliphatic and aromatic alcohols to their corresponding esters in melons (*Cucumis melo* L. cv. Prince melon and cv. Earl's favorite melon). *Postharvest Biol. Technol.* 50, 18–24.
- Kourkoutas, D., Elmore, J.S., Mottram, D.S., 2006. Comparison of the volatile compositions and flavour properties of cantaloupe , Galia and honeydew muskmelons. *Food Chem.* 97, 95–102.
- Lamikanra, O., Richard, O.A., 2002. Effect of storage on some volatile aroma compounds in fresh-cut cantaloupe melon. *J. Agric. Food Chem.* 50, 4043–4047.
- Lecha, H. B., 2000. A comparative developmental study of flowers and fruits in *Citrullus lanatus* (Cucurbitaceae). Thesis. University of Guelph. Canada.
- Lee, C.Y., 1986. Changes in carotenoid content of carrots during growth and post-harvest storage. *Food Chem.* 20, 285–293.
- Leffingwell, J.C., Alford, E.D., 2005. Volatile Constituents of Perique Tobacco. *J. Environ. Agric. Food Chem.* 4, 899–915.
- Leon, K., Mery, D., Pedreschi, F., Leon, J., 2006. Color measurement in $L^*a^*b^*$ units from RGB digital images. *Food Res. Int.* 39, 1084–1091.
- Leonardos, G., Kendall, D., Barnard, N., 1969. Odor threshold determinations of 53 odorant chemicals. *J. Air Pollut. Control Assoc.* 19, 91–95.
- Lester, G., 2006. Consumer preference quality attributes of melon fruits. In: *Acta Horticulturae*. pp. 175–181.
- Lester, G.E., 2008. Antioxidant, sugar, mineral, and phytonutrient concentrations across edible fruit tissues of orange-fleshed honeydew melon (*Cucumis melo* L.). *J. Agric. Food Chem.* 56, 3694–3698.
- Lester, G.E., Eischen, F., 1996. Beta-carotene content of postharvest orange-fleshed muskmelon fruit: Effect of cultivar, growing location and fruit size. *Plant Foods Hum. Nutr.* 49, 191–197.
- Lester, G.E., Hodges, D.M., 2008. Antioxidants associated with fruit senescence and human health: Novel orange-fleshed non-netted honey dew melon genotype comparisons following different seasonal productions and cold storage durations. *Postharvest Biol. Technol.* 48, 347–354.
- Lichtenthaler, H.K., 1987. Chlorophylls Carotenoids. *Method Enzymol.* 148, 350–

382.

- Lignou, S., Parker, J.K., Baxter, C., Mottram, D.S., 2014. Sensory and instrumental analysis of medium and long shelf-life Charentais cantaloupe melons (*Cucumis melo* L .) harvested at different maturities. *Food Chem.* 148, 218–229.
- Lignou, S., Parker, J.K., Oruna-concha, M.J., Mottram, D.S., 2013. Flavour profiles of three novel acidic varieties of muskmelon (*Cucumis melo* L .). *Food Chem.* 139, 1152–1160.
- Liu, L., Kakihara, F., Kato, M., 2004. Characterization of six varieties of *Cucumis melo* L. based on morphological and physiological characters, including shelf-life of fruit. *Euphytica* 135, 305–313.
- Liu, W.W., Qi, H.Y., Xu, B.H., Li, Y., Tian, X. Bin, Jiang, Y.Y., Xu, X.F., Lv, D.Q., 2012. Ethanol treatment inhibits internal ethylene concentrations and enhances ethyl ester production during storage of oriental sweet melons (*Cucumis melo* var. *makuwa* Makino). *Postharvest Biol. Technol.* 67, 75–83.
- Manríquez, D., El-Sharkawy, I., Flores, F.B., El-Yahyaoui, F., Regad, F., Bouzayen, M., Latché, A., Pech, J.C., 2006. Two highly divergent alcohol dehydrogenases of melon exhibit fruit ripening-specific expression and distinct biochemical characteristics. *Plant Mol. Biol.* 61, 675–685.
- Meléndez-Martínez, A.J., Britton, G., Vicario, I.M., Heredia, F.J., 2007. Relationship between the color and the chemical structure of carotenoid pigments. *Food Chem.* 101, 1145–1150.
- Miccolis, V., Saltveit, M.E., 1995. Influence of storage period and temperature on the postharvest characteristics of six melon (*Cucumis melo* L., *Inodorus* Group) cultivars. *Postharvest Biol. Technol.* 5, 211–219.
- Mishra, V. K. and Gamage, T. V., 2007. Postharvest physiology of fruit and vegetable, in: Rahman, M. S. (Ed). *Handbook of food preservation* 2nd edition, CRC Press, Boca Raton, pp.27-28.
- Munira, Z.A., Rosnah, S., Zaulia, O., Russly, A.R., 2013. Effect of postharvest storage of whole fruit on physico-chemical and microbial changes of fresh-cut cantaloupe (*Cucumis melo* L. *Reticulatus* cv. *Glamour*). *Int. Food Res. J.* 20, 501–508.
- Ningrum, A., Minh, N.N., Schreiner, M., 2015. Carotenoids and Norisoprenoids as Carotenoid Degradation Products in Pandan Leaves (*Pandanus amaryllifolius* Roxb .) Carotenoids and Norisoprenoids as Carotenoid Degradation Products in Pandan Leaves (*Pandanus amaryllifolius* Roxb .). *Int. J. food Prop.* 18, 1905–1914.
- Núñez-Palenius, H.G., Gomez-Lim, M., Ochoa-Alejo, N., Grumet, R., Lester, G., Cantliffe, D.J., 2008. Melon fruits: Genetic diversity, physiology, and biotechnology features. *Crit. Rev. Biotechnol.* 28, 13–55.
- Nussbaumer, C., Hostettler, B., 1996. New Flavour Compounds of *Cucumis Melo* L. *Flavour Sci.* 70–73.
- Obando-ulloa, J.M., Moreno, E., Garc, J., Nicolai, B., Lammertyn, J., Monforte, A.J., Fern, J.P., 2008. Climacteric or non-climacteric behavior in melon fruit 1 . Aroma volatiles. *Postharvest Biol. Technol.* 49, 27–37.
- Obando-Ulloa, J.M., Nicolai, B., Lammertyn, J., Bueso, M.C., Monforte, A.J.,

- Fernández-Trujillo, J.P., 2009. Aroma volatiles associated with the senescence of climacteric or non-climacteric melon fruit. *Postharvest Biol. Technol.* 52, 146–155.
- Oh, S.H., Lim, B.S., Hong, S.J., Lee, S.K., 2011. Aroma volatile changes of netted muskmelon (*Cucumis melo* L.) fruit during developmental stages. *Hortic. Environ. Biotechnol.* 52, 590–595.
- Park, M., Sangwanankul, P., Baek, D., 2018. Changes in carotenoid and chlorophyll content of black tomatoes (*Lycopersicon esculentum* L.) during storage at various temperatures. *Saudi J. Biol. Sci.* 25, 57–65.
- Parthasarathy, S., Mohammad, P.F., Prabakar, K., Thiribhuvanamala, G., Rajalakshmi, J., 2015. Profiling of antifungal compounds from n-hexane extracts of mango fruits against major post harvest pathogens. *Ann. Plant Soil Res.* 17, 311–316.
- Parveen, S., Ali, M.A., Asghar, M., Khan, A.R., Salam, A., 2012. Physico-chemical Changes in Muskmelon (*Cucumis melo* L.) as Affected by Harvest Maturity Stage. *J. Agric. Res.* 50, 249–260.
- Pech, J.C., Bouzayen, M., Latché, A., 2008. Climacteric fruit ripening: Ethylene-dependent and independent regulation of ripening pathways in melon fruit. *Plant Sci.*
- Pereira, J., Pereira, J., Câmara, J.S., 2011. Effectiveness of different solid-phase microextraction fibres for differentiation of selected Madeira island fruits based on their volatile metabolite profile - Identification of novel compounds. *Talanta* 83, 899–906.
- Pereira, T., de Almeida, P.S.G., de Azevedo, I.G., da Cunha, M., de Oliveira, J.G., da Silva, M.G., Vargas, H., 2009. Gas diffusion in “Golden” papaya fruit at different maturity stages. *Postharvest Biol. Technol.* 54, 123–130.
- Perry, P.L., Wang, Y., Lin, J., 2009. Analysis of honeyder melon (*Cucumis melo* var. *inodorus*) flavor and GC-MS/MS identification of (E,Z)-2,6-nonadienyl acetate. *Flavour Fragr. J.* 24, 341–347.
- Pino, J.A., Mesa, J., Munoz, Y., Marti, M.P., Marbot, R., 2005. Volatile Components from Mango (*Mangifera indica* L.) Cultivars. *J. Agric. Food Chem.* 53, 2213–2223.
- Portela, S.I., Cantwell, M.I., 2001. Cutting Blade Sharpness Affects Appearance and Other Quality Attributes of Fresh-cut Cantaloupe Melon. *J. Food Sci.* 66, 1265–1270.
- Rojas, A.M., Castro, M.A., Alzamora, S.M., Gerschenson, L.N., 2001. Turgor Pressure Effects on Textural Behavior of Honeydew Melon. *J. Food Sci.* 66, 111–117.
- Saini, R.K., Nile, S.H., Park, S.W., 2015. Carotenoids from fruits and vegetables : Chemistry , analysis , occurrence , bioavailability and biological activities. *Food Res. Int.* 76, 735–750.
- Saladie, M., Cañizares, J., Phillips, M.A., Rodriguez-concepcion, M., Larrigaudière, C., Gibon, Y., Stitt, M., Lunn, J.E., Garcia-mas, J., 2015. Comparative transcriptional profiling analysis of developing melon (*Cucumis melo* L.) fruit from climacteric and non-climacteric varieties. *BMC Genomics* 16, 1–20.

- Saltveit, M.E., 2003. Respiratory Metabolism. *Postharvest Physiol. Pathol. Veg.* 8.
- Sampaio, S.T., Nogueira, P.C.L., 2006. Volatile components of mangaba fruit (*Hancornia speciosa* Gomes) at three stages of maturity. *Food Chem.* 95, 606–610.
- Samuel, A.L., Glass, A.D.M., Ehret, D.L., Menzies, J.G., 1993. The Effects of Silicon Supplementation on Cucumber Fruit: Changes in Surface Characteristics. *Ann. Bot.* 72, 433–440.
- Schnabel, K.-O., Belitz, H.-D., von ranson, C., 1988. Untersuchungen zur Struktur-Aktivität bei Geruchsstoffen. *Z. Leb. Unters. Forsch.* 187, 215–223.
- Sergeant, M.J., Li, J.J., Fox, C., Brookbank, N., Rea, D., Bugg, T.D.H., Thompson, A.J., 2009. Selective inhibition of carotenoid cleavage dioxygenases. Phenotypic effects on shoot branching. *J. Biol. Chem.* 284, 5257–5264.
- Shalit, M., Katzir, N., Larkof, O., Burger, Y., Shalekhet, F., Lastochkin, E., Ravid, U., Amar, O., Edelstein, M., Lewinsohn, E., 2000. Aroma formation in muskmelons volatile acetates in ripening fruits. In: Katzir, N., Paris, H.S. (Eds.), *The 7th EUCARPIA Meeting on Cucurbit Genetics & Breeding*. Ma'ale Ha Hamisha, Israel, pp. 455–461.
- Shalit, M., Katzir, N., Tadmor, Y., Larkov, O., Burger, Y., Shalekhet, F., Lastochkin, E., Ravid, U., Amar, O., Edelstein, M., Karchi, Z., Lewinsohn, E., 2001. Acetyl-CoA: Alcohol acetyltransferase activity and aroma formation in ripening melon fruits. *J. Agric. Food Chem.* 49, 794–799.
- Shi, Y., Wang, B.L., Shui, D.J., Cao, L.L., Wang, C., Yang, T., Wang, X.Y., Ye, H.X., 2015. Effect of 1-methylcyclopropene on shelf life, visual quality and nutritional quality of netted melon. *Food Sci. Technol. Int.* 21, 175–187.
- Simandjuntak, V., Barrett, D.M., Wrolstad, R.E., 1996. Cultivar and frozen storage effects on muskmelon (*Cucumis melo*) color, texture and cell wall polysaccharide composition. *J. Sci. Food Agric.* 71, 282–290.
- Song, J., Forney, C.F., 2007. Flavour volatile production and regulation in fruit. *Can. J. Plant Sci.* 3, 537–550.
- Spadafora, N.D., Machado, I., Muller, C.T., Pintado, M., Bates, M., Rogers, H.J., 2015. Physiological, metabolite and volatile analysis of cut size in melon during postharvest storage. *Acta Hort.* 1071, 787–793.
- Supapvanich, S., Boon-Lha, K., Mhernmee, N., 2011. Quality attribute changes in intact and fresh-cut honeydew melon (*Cucumis melo* var. *inodorus*) cv. “Honey World” during storage. *Kasetsart J. - Nat. Sci.* 45, 874–882.
- Supapvanich, S., Tucker, G.A., 2011. Physicochemical changes in fresh-cut Honeydew melon fruit during storage. *African J. Agric. Res.* 6, 2737–2742.
- Supapvanich, S., Tucker, G.A., 2013. Cell Wall Hydrolysis in Netted Melon Fruit (*Cucumis melo* var. *reticulatus* L. Naud) during Storage. *Chiang Mai J. Sci.* 40, 447–458.
- Teai, T., Claude-Lafontaine, A., Schippa, C., Cozzolino, F., 2001. Volatile Compounds in Fresh Pulp of Pineapple Volatile Compounds in Fresh Pulp of Pineapple (*Ananas comosus* [L.] Merr.) from French Polynesia. *J. Essent. Oil Res.* 13, 314–418.
- Ueda, Y., Fujishita, N., Chachin, K., 1997. Presence of alcohol acetyltransferase in melons (*Cucumis melo* L.). *Postharvest Biol. Technol.* 10, 121–126.

- van Den Dool, H., Dec. Kratz, P., 1963. A generalization of the retention index system including linear temperature programmed gas—liquid partition chromatography. *J. Chromatogr. A* 11, 463–471.
- Verzera, A., Dima, G., Tripodi, G., Ziino, M., 2011. Fast Quantitative Determination of Aroma Volatile Constituents in Melon Fruits by Headspace – Solid-Phase Microextraction and Gas Chromatography – Mass Spectrometry. *Food Anal. Methods* 4, 141–149.
- Vishnevetsky, M., Ovadis, M., Itzhaki, H., Levy, M., Libal-Weksler, Y., Adam, Z., Vainstein, A., 1996. Molecular cloning of a carotenoid-associated protein from *Cucumis sativus* corollas: homologous genes involved in carotenoid sequestration in chromoplasts. *Plant J* 10, 1111–1118.
- Wang, W., Feng, X., Zhang, D., Li, B., Sun, B., Tian, H., Liu, Y., 2018. Analysis of volatile compounds in Chinese dry-cured hams by comprehensive two-dimensional gas chromatography with high-resolution time-of-flight mass spectrometry. *Meat Sci.* 140, 14–25.
- Wang, Y., Wyllie, S.G., Leach, D.N., 1996. Chemical Changes during the Development and Ripening of the Fruit of *Cucumis melo* (Cv. Makdimon). *J. Agric. Food Chem.* 44, 210–216.
- Wei, A., Shibamoto, T., 2007. Antioxidant activities and volatile constituents of various essential oils. *J. Agric. Food Chem.* 55, 1737–1742.
- Wolbang, C.M., Singh, D.P., Sykes, S.R., McInerney, J.K., Bird, A.R., Treeby, M.T., 2010. Influence of Pre- and Postharvest Factors on β -Carotene Content, Its in Vitro Bioaccessibility, and Antioxidant Capacity in Melons. *J. Agric. Food Chem.* 58, 1732–1740.
- Workneh, T.S., Osthoff, G., 2010. A review on integrated agro-technology of vegetables 9, 9307–9327.
- Wulandari, P., 2016. Karakter fisiologis pascapanen dan potensi antioksidan buah melon (*Cucumis melo* L.) cv. Hikapel pada berbagai umur petik dan perubahannya selama penyimpanan suhu ruang. Thesis. Universitas Gadjah Mada. Yogyakarta
- Wyllie, S.G., Leach, D.N., 1990. Aroma Volatiles of *Cucumis melo* cv. Golden Crispy. *J. Agric. Food Chem.* 38, 2042–2044.
- Wyllie, S.G., Leach, D.N., 1992. Sulfur-Containing Compounds in the Aroma Volatiles of Melons (*Cucumis melo*). *J. Agric. Food Chem.* 40, 253–256.
- Wyllie, S.G., Leach, D.N., Wang, Y., Shewfelt, R.L., 1995. Key Aroma compounds in Melon Their Development and Cultivar Dependence. In: *Fruit Flavors*. pp. 248–257.
- Yousuf, B., Srivastava, A.K., 2017. A novel approach for quality maintenance and shelf life extension of fresh-cut Kajari melon : Effect of treatments with honey and soy protein isolate. *LWT - Food Sci. Technol.* 79, 568–578.
- Zabetakis, I., Gramshaw, J.W., Robinson, D.S., 1999. 2, 5-Dimethyl-4-hydroxy-2 H -furan-3-one and its derivatives : analysis, synthesis and biosynthesis. *Da review* 65, 139–151.
- Zabetakis, I., Koutsompogeras, P., 2006. The biosynthesis of furaneol in strawberry: the plant cells are not alone. In: *Flavour Science: Recent Advances and Trends*. pp. 141–144.

Zhou, R., Wang, X., Hu, Y., Zhang, G., Yang, P., Huang, B., 2015. Reduction in Hami melon (*Cucumis melo* var. *saccharinus*) softening caused by transport vibration by using hot water and shellac coating. *Postharvest Biol. Technol.* 110, 214–223.