Papaya (Carica papaya L.) is an important and famous commodity of Thailand and cultivated all over the country. They may be eaten as both green and ripe stage. Shredded green papayas are especially used for making green papaya salad (Som-Tam) and other kinds of food. Som-Tam is a delicious and popular Thai-food, which can be available in every Thai restaurant. However, minimally processed products are affected by several degrading reactions, which lead to the loss of their typical fresh color, texture and appearance (Brecht, 1995).

These problems have the potential of becoming rapid deterioration and short storage life. At present, controlled atmosphere is used worldwide on a variety of fresh fruits and vegetables to maintain the quality and extend storage life by inhibiting metabolic activity and ethylene biosynthesis and action (Kader, 1986). The objective of this study was to determine the quality changes in shredded green papayas under controlled atmosphere storage.