Apples were harvested and stored at 5 and 20°C. The apple stored at low temperature could prolong storage life for 28 and 21 days, respectively. As expected apples stored at 5°C were found to be better quality more than those at storage at 20°C. There results indicated that Polyphenoloxidase activity and Peroxidase activity decreased during storage, but content of TBA-reactive compound or Lipid peroxidation increased after seven days of storage.