This research was carried out to determine the effects of Pomfresh and NatureSeal treatments on the quality of fresh-cut ‘Pink Lady’ apple during cold storage. Fruits were harvested at optimum harvest time and stored at 0°C and 90±5% relative humidity for 4 months in normal (air) condition and then sliced. Sliced fruits were divided into three groups for Pomfresh (PF), NatureSeal (NS) and control group (C) treatments. Treated and fresh-cut apples were packed in plastic boxes (500 g) and stored at 5°C and 90±5% relative humidity conditions for 14 days. Flesh color, weight loss, flesh firmness, respiration rate, ethylene production, titratable acidity, soluble solid contents and sensory analyses (external appearance and flavor) were determined at the beginning, 7th and 14th days of storage. NatureSeal and Pomfresh treatments reduced the respiration rate and ethylene production. Generally, fresh-cut fruits treated with NatureSeal gave the best results in terms of some sensory quality parameters during cold storage.