The aim of this research is to determine the effects of lovastatin, 1-MCP, and hot water treatments on quality of fresh-cut ‘Braeburn’ apple during cold storage. Fruits picked at optimum harvest time were transported to the Postharvest Physiology Laboratory of Horticulture Department immediately. Fruits treated with lovastatin (1.25 mmol/l), 1-MCP (1 µL L-1), hot water (50°C for 60 s), and control group were sliced with an apple slicer device. Sliced apples were packaged in plastic boxes and stored at 0°C and 90±5 relative humidity during 14 days. Weight loss, fruit flesh firmness, titratable acidity, fruit flesh colour, respiration rate, ethylene production and microbial activity were determined at the beginning and after 7 and 14 days of storage. As a result, 1-MCP treated apple slices had a little higher titratable acidity and L* values than those of the other treatments. Lovastatin treated apples gave better results in terms of microbial activity compared to other applications. Fresh–cut ‘Braeburn’ apple could be stored at 0°C and 90±5 relative humidity for 7 days without significant quality losses. **Keywords:** Lovastatin, 1-MCP, hot water, fresh-cut apple, storage