The effects of normal atmosphere (NA), controlled atmosphere (CA), modified atmosphere packaging (MAP) and 1-MCP on storage quality and life of apricot (*Prunus armeniaca* L. cv. Roxana) were investigated. Half of the fruits were treated with 1 mL L-1 1-MCP at 20°C for 12-20 h after harvest. Untreated and 1-MCP-treated fruits were stored at 0°C and 90±5% RH in NA and MAP for 35 days, and in CA (3-4% CO2+ 4% O2) for 50 days. Weight loss, fruit flesh firmness, fruit skin colour, soluble solid contents, titratable acidity, respiration rate, ethylene production and sensory analyses (external appearance and internal browning) were determined. Fruits were kept at 20°C and 50–60% RH for 2 days for shelf-life research, and all analyses were repeated. Ethylene production was significantly inhibited by 1-MCP, but other parameters didn't show obvious effects. While the lowest weight loss was obtained from fruits stored in MAP, NA gave the highest value. The *a* and *b* values increased, and *h°* value decreased during storage period. In conclusion, Roxana apricot could be stored for 15-20 days under NA, 35 days under MA, and 40 days under CA. These periods were shorter when fruits were kept at shelf life condition.