

Title Influence of Turmeric Oil on Quality and Diseases Inhibition of Java Apple (*Syzygium asmarangense* Merr. & Perry. cv Toon Klao) During Storage

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Citation Program and Abstract. The 6<sup>th</sup> National Horticultural Congress, November 7-10 2006. Lotus Hotel Pang Suan Kaew, Chiang Mai, Thailand. 420 Pages.

Keyword java apple; *Syzygium samarangense*; turmeric oil; diseases inhibition

### **Abstract**

Study on influence of turmeric oil on quality and diseases inhibition of Java Apple (*Syzygium asmarangense* Merr. & Perry. cv Toon Klao) during storage. The statistical model was 7x3 factorial in completely randomized design comprised of two factors as turmeric oil 0, 2, 20, 40, 80, 160 and 320 ppm and java apple 2, 3 and 4 amounts. Keep in the polyethylene (PE) plastic bag size as 7x10 inches. Then stored at  $15\pm 2$  °C. The result showed that turmeric oil impact on TA, smell and eating quality but no effect on fresh weight loss, skin color and TSS. After 15 days storage, turmeric oil 160 and 320 ppm showed inhibit diseases at 56.91 and 55.38 percent respectively. Turmeric oil 320 ppm with 4 java apple fruits showed inhibits diseases at 98.87 percent. Turmeric oil 160 ppm with 4 java apple fruits showed the longest storage life of 18 days.