

**Title** Effects of different coatings on biochemical changes of 'cat Hoa loc' mangoes in storage  
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#### **Abstract**

'Cat Hoa loc' mangoes (*Mangifera indica*, L.) were treated with five different coatings (TFC150, TFC210, Xedabio, Xedasol M23 and Bioxeda) and stored under ambient conditions (21–31 °C and 65–75% RH). Two carnauba based coatings (TFC150 and TFC210) reduced mango weight loss. Xedabio retarded fruit ripening during storage, with smaller changes in the ripening indicators (peel and flesh colours, TA, pH, SSC, reducing and total sugars). Application of coatings had no effect on vitamin C content of this mango variety. Xedabio could increase mango storage time by around 3 days under normal conditions.