

Title Quality of fresh-cut guava (*Psidium guajava* L.) as affected by chitosan treatment
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Abstract

The effects of chitosan coating on the quality of fresh-cut guava fruit (*Psidium guajava* L.) were studied. Whole guava cv. Klom-Sali were sliced into 8 sections and coated with cold chitosan solution (4°C) at the concentrations of 0 (control), 0.05, 0.1 and 0.2% (v/v). The treated fresh-cut sections were enclosed with PVC film on the foam trays and stored at 4°C for 7 days. The data showed that the fruit coated with chitosan at all concentrations had delayed weight loss, L value of guava peel and total soluble solids for 7 days compared to control, whereas there were no significant effects on firmness, titratable acidity, total ascorbic acid, a, b value of guava peel and respiration rates of fresh-cut guava among all treatments. The accumulation of internal CO₂ concentrations was higher in coated guava sections but there was no off-flavour.