

Title Effects of sucrose fatty acid ester on the quality of fresh-cut guava (*Psidium guajava*)
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Abstract

The effects of sucrose fatty acid ester coating on the quality of fresh-cut guava (*Psidium guajava*) were studied. Whole guava 'Klom-Sali' were cut into 8 sections and coated with sucrose fatty acid ester at the concentrations of 0 (control), 0.5, 1.0 and 2.0% (v/v). The treated fresh-cut sections were then packed in foam trays wrapped with PVC film, and stored at 4°C for 7 days. The results showed that sucrose fatty acid ester coating at 2.0% could delay weight loss, change of peel color, increases in reducing sugars and total soluble solids over 7 days. The coating also maintained ascorbic acid and dehydroascorbic acid in the initial shelf life in comparison with non-treated fresh-cut sections. Use of sucrose fatty acid ester affected CO₂ accumulation in the guava sections to levels higher than control sections but it was not enough to generate off-flavor. However, there were no significant effects on firmness, total acidity, a value and respiration rates of the fresh-cut guava sections among all treatments throughout the shelf life test.