

Title Quality of coated tangerine fruit cv. Sai Nam Puang during storage
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Abstract

Tangerine fruits cv. Sai Nam Puang were coated with 9 commercial coatings; CITRASHINE, SEALKOTE, FOMESA, ROSY PLUS, CITROSOL AK, SUPERSHINE-C, ZIVDAR, PERFECT SHINE, and unknown WAX. Coated fruits were stored at room temperature ($23\pm 3^{\circ}\text{C}$) and $56\pm 5\%$ relative humidity for 7 days. Peel color, physiological and chemical changes were measured. Coated tangerine fruit with ZIVDAR had the highest internal O_2 content and the lowest internal CO_2 content. Coated fruits with ZIVDAR and PERFECT SHINE had lower internal ethanol content than fruit coated with the other coatings. The coated fruit had lower respiration rate than the uncoated control fruit. Coatings reduced weight loss and resulted in better appearance than uncoated control, but caused off-flavour. All coatings have no effect of on skin color, total solids (TSS), pH, titratable acidity (TA), TSS/TA ratio and vitamin C content.