

**Title** Quality comparison of ‘See Tong’ and ‘Sai Nam Peung’ tangerine fruit from different production areas after skin coating

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#### **Abstract**

The quality of coated tangerine fruit depends largely on cultivars and production area. This experiment was conducted to compare fruit qualities of coated of tangerine 2 cultivars (‘See tong’ and ‘Sai Nam Peung’), ‘See Tong’ tangerine from 2 production areas (Amphoe Mueng, Nan and Amphoe Chiang Kong, Chiang Rai and ‘Sai Nam Peung’ tangerine from 3 productions areas (Amphoe Mueng and Maesouy, Chiang Rai and Amphoe Fang, Chiang Mai. The same material for coating was used. It was found that ‘See Tong’ tangerine showed more water loss than ‘Sai Nam Peung’ tangerine. However, ‘See Thong’ tangerine from both production areas had normal flavor throughout the storage period. Meanwhile, the abnormal flavor of ‘Sai Nam Peung’ tangerine from all 3 production areas was detected. Moreover, ‘Sai Nam Peung’ tangerine from each production area showed different responses on coating. It can be concluded from the experiment that the cause of abnormal flavor is different physical properties and physiology of peel as well as the differences of the production environment.