

**Title** Dipping rambutan fruit in a polyethylene wax formulation delays postharvest browning

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#### **Abstract**

The efficacy of several surface coatings and several wax formulations for reducing water loss from rambutan (*Nephelium lappaceum* L.) fruit was examined. Immersion of the fruit in a lime solution ( $\text{Ca}(\text{OH})_2$ ) was tested because  $\text{Ca}^{++}$  ions have been reported to strengthen the spinterns (Salakpet, 1981). Dipping fruit in a calcium chloride solution (strength) did not reduce postharvest browning of spinterns possibly because the salt did not penetrate into the tissue. Dipping fruit in Super size Z (polyethylene) wax delayed browning of spinterns and retarded weight loss of the fruit. However, the fruit developed off-flavors when stored at 25°C for (4 days after storage). It was concluded that storage at a low but non-chilling temperatures (approximately 13 °C) and high RH is required to reduce fungal spoilage, retard water loss and to slow browning.