

Title Effect of *Aloe vera* gel on maintenance of strawberry fruits quality
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Abstract

Strawberry (*Fragaria x ananassa* Duch) is a highly perishable fruit, and storage life may be less than a week. A new edible coating based on Aloe vera gel, was used as postharvest treatment in order to maintain strawberry quality. Fruits were dipped directly in 25, 50, 75 and 100 percentage of gel (v/v). The water was used as control treatments. Fruit weight loss, firmness, titratable acidity, sugar content and vitamin C was determined at end of storage. The coating fruits with *A. vera* significantly reduced weight loss as compared to control. Also treated fruits have shown higher firmness, titratable acidity, sugar content and vitamin C than untreated fruits. Decay incidence was suppressed in gel treated fruits. Overall, *A. vera* gel can be a edible coating for prolong storage life of strawberry fruit.