

**Title** Effect of wax-like substances treatment on storage of apple fruits  
**Author** Anatol Kryvarot and Dmitry I. Martsynkevich  
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#### **Abstract**

The research was carried out in the Institute for Fruit Growing of the National Academy of Sciences of Belarus during the period from 2001 till 2004 in the storage and processing department. The influence of after harvesting treatment of fruits with different kinds of wax-like substances on keeping characteristics of apples of Belarusian varieties was studied there. Extracts of reed peat, reed and potentilla were used as wax-like substances; and untreated fruits were used as control of the experiment. Fruit treated with reed peat, reed and potentilla extracts have a positive influence on fruit keeping characteristics. It reduces natural loss of mass, increases commodity output, decreases the spread of microbiological diseases and physiological disorders of apples. According to apple fruits keeping characteristics during long-time storage reed peat and reed extracts have the highest effect. potentilla extract yields a bit to the above mentioned extracts. Apple variety factor has more influence on the change of shelf life characteristics in comparison with extract processing factor.