Title Pericarp browning alleviation and maintain postharvest quality of longkong (*Aglaia dookkoo* Griff.) by using UV-C radiation

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Keyword browning; Longkong; UV C irradiation

Abstract

The UV-C irradiation at 0 (control), 3.6 kJ/m2, 5.4 kJ/m^2 and 7.2 kJ/m^2 on pericarp browning and postharvest quality of Longkong (*Aglaia dookkoo* Griff.) at 25°C was exposed. Pericarp browning rapidly increased during storage as accompanied by decreases in hue angle. UV-C irradiation at 5.4 kJ/m^2 markedly reduced pericarp browning as shown by lower browning score and delay decreasing hue angle of irradiated of Longkong fruit. Consequent to the reduction of weight loss and total acidity (TA) of Longkong fruit was higher than the control. In addition, UV-C irradiation at 5.4 kJ/m^2 maintained total soluble solid (TSS) during storage with the most effective to prolong storage for 12 days.