

Title Effect of chitosan coating on weight loss and postharvest quality of sweet pepper (*Capsicum annuum* L.) fruits

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Abstract

Generally, Edible coatings regulate water vapor, oxygen and carbon dioxide transfer in fruits, thereby influencing the ongoing respiratory activity and products quality. In present study, effect of coating with chitosan (0.5, 1.0 and 2% w/v) on fruits quality of sweet green pepper (*Capsicum annuum* L.) was investigated. The results illustrated that with increasing chitosan concentration, fruit weight loss and decay incidence controlled effectively. Furthermore, fruits that dipped in chitosan solution with concentration of 2% exhibited the higher content of ascorbic acid, total chlorophyll, phenolic compounds and total soluble solid. Overall, the results demonstrated that coating bell pepper fruits with chitosan could be effective treatment to increase Postharvest life.