Title Effect of waxing and temperature of storage on the conservation of guava (*Psidium guajava* L.) Cultivar 'media china'

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Abstract

Despite the economical importance of the guava fruit in Mexico, little research has been reported about its postharvest handling. The objective of this research was to evaluate some treatments for extending the storage period maintaining fruit quality. Guavas were obtained in two stages of ripeness from a commercial orchard located in Calvillo, Aguascalientes. After applying a coating of candelilla (*Euphorbia anticyphilitica*) wax, fruits were kept for 1, 2, and 3 weeks at low storage temperature (7°C (44.6°F) and 10°C (50°F); 80-85 RH). Before and after the storage period, weight loss, color, firmness, titratable acidity, ascorbic acid, soluble solids, ethanol and acetaldehyde were evaluated. The results indicated that fruit quality was maintained for two weeks. The best results were obtained in fruits harvested in a ripe-green stage kept at 10°C, and fruits harvested in a ripe stage stored at 7°C. The wax coating significantly reduced weight loss in fruits from both stages of ripeness. The stage of ripeness at harvest and storage temperature had a significant effect on extending storage life.