

**Title** Effect of Wax Coating on the Postharvest Quality of 'Sai Num Paung' Mandarin Orange (*Citrus reticulata* Blanco)

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**Citation** Program and Abstract. The 7<sup>th</sup> National Horticultural Congress 2008, May 26-30 2008. Amarinlagoon Hotel, Phitsanulok, Thailand. 391 pages.

**Keyword** wax coating; cold storage; mandarin orange

#### **Abstract**

Shrivelling of the peel is a key factor for the commercial decline of orange. The application of food grade wax not only reduces water loss from the fruit but also improves the appearance of the fruit. Low temperature storage is the most effective method to maintain quality and extend shelf life of the fruit. Postharvest quality of mandarin orange (*Citrus reticulata* Blanco cv. 'Sai Num Paung') was studied in relation to teva wax (18% food grade shellac, polyethylene) coating and storage temperature for 1 month. We found that teva wax coating is significantly difference from no wax control in % weight loss, shelf life and glossiness of the fruit. However, the glossiness of all wax coated fruits are not significantly difference at day 21 and 28. Moreover, the combination of wax coating and cold storage is significantly difference from room temperature storage fruit in % weight loss, shelf life and no chilling injury appearance during 1 month of storage. There are no significantly changes on T.S.S/ T.A ratio during storage.