

Title Effect of chitosan coating on postharvest quality of Pummelo Fruits cv. Khao - Taeng Gua at different storage temperature

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Abstract

The experiment was investigated by using factorial in completely randomized design (CRD). The pummelo fruits were coated with chitosan consisted of 0.5 and 1.0 % (w/v) and compared with uncoated fruits. The coated and uncoated fruits were stored at 5, 10, 15 and 30°C for 56 days. The results can be concluded that pummelo fruits treated with 0.5 % (w/v) of chitosan and stored at 10°C had the best appearance due to its delay in the reduction of *titratable acidity* (TA), respiration rate, firmness, and the best overall total acceptance than other treatments ($p \sim 0.05$). Moreover, those fruits showed the highest ratio of SS/TA. While pummelo fruits coated with 1.0% (w/v) of chitosan and stored at 10°C delayed degreening similar to 0.5 % chitosan coated fruits but it had the highest ethanol content (1.12 ppm).