

Title Effect of edible coating on the qualities of fresh guava
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Abstract

Guava is a perishable fruit. Edible coatings might help in prolonging the quality of guava. The objective of this study was to determine the effect of glucomannan (G) or konjac edible coatings incorporated with beeswax (BW) and guava leaf extract (E) on the quality of fresh guava. The coatings were compared with a water treatment (W) and uncoateduntreated control (C) after storage of the fruit at room temperature (29°C) and 95% RH. It was found that guava coated with G-BW significantly reduced weight loss and firmness ($p \leq 0.05$) and extended the shelf-life of guava for 13 days compared to uncoated guava. Water-dipped guava (W) had higher weight loss than uncoated guava (C). Total soluble solid (TSS) of guava increased significantly in all treatments during storage, being the W treatment the highest. The pH of guava increased during storage and it depended on edible coating type. The hue angle of guava significantly decreased during storage ($p \leq 0.05$). Addition of either BW or E to the G edible coating extended the shelf-life of fresh guava. However, the combination of both BW and E into the G edible coating did not significantly improve the fresh guava.