

Title Hot water dip (HWD) treatments affect the shelf-life and postharvest quality of kedondong (*Spondias dulcis*)

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Citation Abstracts of 7th International Postharvest Symposium 2012 (IPS2012). 25-29 June, 2012. Putra World Trade Centre (PWTC), Kuala Lumpur, Malaysia. 238 pages.

Keywords Hot water; hot water dip treatment; kedondong; quality; ripening

Abstract

Hot water treatment has been proven to improve the quality of fruits at postharvest and eradicate invasive pests of tropical fruits such as avocados and mangoes. Therefore, the potential of hot water dip treatment in extending the shelf life and improve the quality of ked on dong after storage was investigated. Selected fruits with uniform colour, size and free from any defects and diseases were placed in water at two different temperatures for 5 minutes, 50°C (HWD) and normal temperature (control), respectively. Subsequently, the fruits were treated with Benomyl (0.2gL⁻¹) for 5 minutes, rinsed, and allowed to air-dry. All fruits were stored in cold room, 13 ± 2 °C for 7 days and then removed to allow for ripening at ambient temperature. HWD treatment has shown positive effects on maintaining kedondong quality mainly in delaying ripening by delaying loss of firmness, slow the ripening characteristic changes such as peel colour, soluble solids concentration and titratable acidity. However, HWD was not able to control anthracnose disease caused by *Colletrotricum* sp.