

Lacquer wax coating improves the sensory and quality attributes of kiwifruit during ambient storage

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Abstract

Here, kiwifruit were treated with 2% lacquer wax and then stored at ambient temperature for 12 d. The effects of coating on the physicochemical properties of kiwifruit were investigated. The results indicated that, apart from the effectiveness against the decrease of weight loss, coated kiwifruit exhibited slower ripening than uncoated samples, as indicated by inhibited loss of firmness, organic acids, and antioxidant activity, as well as decreased respiratory rate, and a delayed increase in the level of ethylene, malondialdehyde, and sugar. In addition, 2% lacquer wax exerted the same effect as 3% chitosan did in delaying kiwifruit senescence. These results suggest that lacquer wax coating is an effective strategy for prolonging the postharvest life of kiwifruit.