

# Temperature effects on chitosan coatings for strawberry preservation

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## Abstract

To study the effects of different temperatures on chitosan coatings on strawberry preservation, strawberry ('Tongzi No.1') fruit were treated with chitosan coating at different temperatures (30, 50 and 70°C) for 5 min and then kept at room temperature (22±1°C). Effects on fruit quality and weight loss, color, content of titratable acid (TA), soluble solid content, peroxidase (POD), and superoxide dismutase (SOD) activity were determined. The results showed that the appropriate temperature can maintain the quality of strawberry fruit. The most effective temperature of chitosan coating treatment on strawberry preservation was 50°C.