

Effect of cinnamaldehyde on quality and disease of 'Rong-Rien' rambutan

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Abstract

In recent years, food safety has become of greater importance. Cinnamaldehyde has been reported as an antifungal agent and also listed as Generally Recognized as Safe (GRAS). The objective of this research was to investigate the effect of cinnamaldehyde on postharvest quality and disease control in rambutan. Fruit were soaked in cinnamaldehyde solution at 30 ppm for 20 min, and untreated fruit served as the controls. Fruit were dried at 22°C for 5 min and then stored at 13°C. Cinnamaldehyde did not affect total soluble solids, spintern browning, or overall visual quality. However, cinnamaldehyde did tend to reduce disease incidence with no statistically significant difference from the controls.