

Abstract:

The goal of this work was to evaluate the effect of benomyl (1g.L⁻¹) and benzalconic chloride (2g.L⁻¹), associated or not with wax (emulsion containing 18.5 to 20.5% of a mixture of carnauba wax and acrylic resin) on the postharvest ripening of mango 'Haden', stored under room conditions (26.5 ± 3.5°C e 71.5 ± 15.5% RH). Waxed fruits, associated or not to fungicides, had less mass loss and remained firmer for a longer time, having more turgid aspect until the end of the experiment. The use of wax, although it did not affected the increase of soluble solids content and maintained the titratable acidity at higher levels. The fungicides benomyl, independently of the use wax, and benzalconic chloride, associated to wax, controlled satisfactorily the incidence of anthracnosis in fruits kept under ambient conditions during all the experimental period. Benzalconic chloride associated to wax is a viable alternative to benomyl in the control of rottenness caused by *Colletotrichum gloesporioides* Penz.