

Abstract

Quality evaluation of rambutan in different packing system was evaluation by using stretch film wrapping, polyethylene bag and insulated boxes lined with thermal freeze packing. Unpacked fruits was treated as a control fruits. Storage study was conducted at ambient temperature of 25°C with the relative humidity 70 – 75%. Evaluation of the samples were monitored every 2 days for 6 days storage period. On the evaluated day, changes in the physical, chemical and physiological behavior were recorded. Packed fruits exhibited lower weight loss (0.2 – 1.4%) till the end of the storage fruits. Weight loss of the control fruits increased with duration of storage (2.2 – 5.5%) which probably contributed to the drastic color changes and dryness of the spinstern and also the fruit body. The TSS value decreases with duration of storage. The TSS value decreases with duration of storage, however no significant different packing system. Relative humidity (RH) surrounding the packed fruits was high (93 – 98%) compared to the control fruits (60- 80%). Condensation problem.