

Title	Quality assessment of low molecular weight chitosan coating on sliced red pitayas
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Abstract

This study evaluated the quality of low molecular weight chitosan (LMWC) coating for extending the shelf life and maintaining the quality of sliced red pitayas. Manually sliced red pitayas were treated with aqueous solutions of 0%, 0.2%, 0.5% or 1% LMWC and stored at 8 °C. Variations in taste, color and water loss were then assessed. The LMWC coating retarded water loss and reduction in sensory quality, thus maintaining soluble solid content, titratable acidity and ascorbic acid content. LMWC also inhibited microorganism growth. The results of this study demonstrated that LMWC coating effectively prolongs the quality and extends the shelf life of sliced red pitayas.