

Title CaCl₂ infiltration on 'Klom Sali' guava quality at low temperature storage
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Abstract

Softening is a main postharvest problem of fresh guava (*Psidium guajava* Linn.) in Thailand because Thais prefer consuming firm and crispy guava. CaCl₂ has been applied to many fresh produce to delay ripening and improve the firmness. 'Klom Sali' guava fruit harvested at 15 weeks after anthesis were applied with 4 different concentrations of CaCl₂ at 0, 1, 2, and 4% (w/v) using a partial vacuum infiltration under 460 mmHg for 5 min and then stored at 10°C with 90-95% RH. Calcium treatments effectively maintained fruit firmness compared to non-treated fruit. Respiration of all treatments decreased after storage of storage and remained stable without significance. Fruit infiltrated with 4% CaCl₂ showed slightly skin injury as scattered-browning generated around the fruit related to increasing b Hunter scales. There were no significant between treatments in ascorbic acid, soluble solids and titrated acids contents. CaCl₂ infiltration at 2% showed a good option to maintain firmness.