

Title Use of surface coatings with natamycin to improve the storability of Hami melon at ambient temperature

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Abstract

Surface coatings and films can provide an alternative for extending the postharvest life of fresh fruits and vegetables. The objective of the research reported here was to evaluate the effect of chitosan and polyethylene wax (PE) coatings on storage of Xinjiang Hami melon at ambient temperature. The antimicrobial effect of natamycin on the two main pathogenic fungi of Hami melon alone and when added to the coatings was investigated. After 20 days the weight loss of coated Hami melon was 4.37%, decay area was 4.26 cm² for each melon, the ascorbic acid content was 94.4 mg kg⁻¹, the pH value was 5.83. Application of natamycin in combination with the bilayer films decreased decay severity and weight loss during storage.