

Title Effect of chitosan combine with citric acid and temperature on shelf life of longan Cv. Chom Phu.

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Abstract

The effects of chitosan coating combine with citric acid in extending shelf life of longan fruits and maintaining their quality were investigated. The fruits were treated with aqueous solution of 0, 0.5 and 1.0 % chitosan, combine with citric acid solution of 0, 3.0 and 4.0% respectively and then stored of 4°C and 90% relative humidity. Physical, chemical properties and sensory were evaluated. The result found that the lightness (L * value) of pericarp and fresh were trend to decreased. The firmness of peri carp and fresh, total chlorophyll, total solid soluble, pH, and Vitamin C were decreased. Other hand, Total percentage of weight loss, anthocyanin, citric, malic, and tatalic were increased. The longan treated 0.5 % chitosan, combine with 3.0 % citric acid solution and stored at 4°C can keep 19 day.