

STUDY ON THE USE OF EMBLE CONTAINERS OF BANANA FRUITS
AND THE EFFECT ON THEIR POST-HARVEST STORAGE

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A study on the use of edible coatings on banana fruits and the effect on their post harvest storage / Julia Mazly.

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ABSTRACT

The physical and chemical changes of banana var. Berangan stored in ambient temperature and effect of edible coating (palm oil based) in different concentration were examined by monitoring fruit total soluble solid (TSS), weight loss, pH value and color changes. In 30% concentration, palm oil was effective in reducing weight loss, delay the ripening process (color changes) where banana fruit in 30% treatment still good in green color compared to other treatment and delay the increased of TSS value in storage period. However, pH value showed there is no significant different ($p < 0.05$) in banana fruits.