

The Relationship of Ethylene Production and Temperatures on the Quality of Mangosteen during Storage

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Abstract: Ethylene is a factor causing quality loss of mangosteen during storage, resulting in shorter shelf life. The researcher, therefore, studied ethylene production of mangosteen during storage under different temperatures. The objective was to evaluate the use of a suitable ethylene absorber in order to reduce the amounts of ethylene accumulating in the packages. The mangosteens were put in packages, 6 mangosteens per 1 package. Then, they were stored under the temperatures of 10, 15, 20 and 25 °C for 21 days. The findings revealed that mangosteen produced ethylene increased when the storage temperatures were higher. This related to the temperature and when calculating the amounts of ethylene accumulating in the packages during 21-day storage, the amounts of ethylene were between 0.01 to 47.04 μ l/Kg. By storing at 10 °C the amount of ethylene production is less than other treatments while the best quality when stored under the temperature of 10 and 15 °C, there is less percentage of weight loss than storage at 25 °C.

Biography: Panumas Kotepong is currently working as a senior scientist at the Department of Agriculture, Thailand. He has received his Ph.D. on horticuture from Kasetsart



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