

Research Article
EFFECT OF EDIBLE COATINGS AND PACKAGING
MATERIALS ON QUALITY OF MANGO (*Mangifera indica* L.)
CV. KESAR

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ABSTRACT

The present investigation entitled “Effect of edible coatings and packaging materials on quality of Mango (*Mangifera indica* L.) cv. Kesar” was conducted during 2019-20 and 2020-21 at laboratory of Post Harvest Technology, Department of Horticulture, M.P.K.V., Rahuri, Dist. Ahmednagar (M.S). The experiment was laid out in Factorial Completely Randomize Design, which is replicated twice with two factors i.e. Factor A: edible coating, i.e. C₁-Control (without coated), C₂-Alginate (2 %), C₃-Beeswax (2 %), C₄-Aloe vera gel (75 %), C₅-Tapioca starch (5 %), C₆-Cinnamon oil (0.02 %), C₇-Chitosan (0.5 %), C₈-Acacia gum (5 %), C₉-Pectin (2 %). Factor B: packaging materials, i.e. P₁-Corrugated Fibre Boxe and P₂-Plastic crates. In this experiment, freshly harvested, mango fruits were selected for each treatment combination and coated with nine different coating and packed in CFB box and Plastic crates as per the treatments. The treated fruits were stored at ambient temperature (AT) (26-30⁰C with 54-62 % R.H). Observations were taken at 4 days intervals up to the end of shelf life. Fruit coated with chitosan 0.5% (T₇P₁) packed in CFB box recorded significantly lowest TSS, total sugars, non-reducing sugars and higher acidity and ascorbic acid also recorded during storage.

KEYWORDS: Mango, edible coatings, packaging, CFB box, quality and Kesar.