EFFECT OF GIBBERELLIC ACID AND PLASTIC FILM ON QUALITY OF LONGKONG (Aglaia doookoo GRIFF.) AFTER HARVEST

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Postharvest handling of using gibberellic acid (GA₃) and two kinds of plastic film; LLDPE, and PVC on quality of longkong at 13 °C (90-95% RH) was studied. The results showed that postharvest deterioration of longkong wrapped with both kinds of plastic films could be delayed up to 12 days, particularly in browning-score observation. The plastic film treatments reduced peel browning, weight loss and disease development, whereas soluble solids and titrable acidity of the fruit were slightly changed. However, there were a lot of dropped fruit in plastic film treatments, which could be effectively declined by dipping longkong bunches in 100 ppm GA₃ before storage.