EFFECTS OF ACID-SOLUBLE CHITOSAN ON QUALITY OF HARVESTED STRAWBERRY

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The effects of 1.0% and 1.5% chitosan on quality of strawberry stored at 1 °C, 87-90% relative humidity (RH) were studied. The results showed that 1.0% chitosan could delay the respiration rate and ripening of strawberry. Flavor quality determination indicated that berries coated with 1.0% chitosan reached a good flavor quality on day 12 while uncoated berries and 1.5% chitosan coated berries reached a good flavor quality on day 4. 0.5% acetic acid coated berries as a control reached a good flavor quality on day 8. Scanning electron microscope (SEM) images showed no fungal infection caused by *Botrytis cinerea* on berries coated with chitosan.