

## **EFFECT OF WAX EMULSIONS ON STORAGE BEHAVIOUR OF KINNOW UNDER AMBIENT CONDITIONS**

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### **Abstracts**

In the present study three waxes viz. Citrashine, Sta-Fresh 451 and Stayfresh were evaluated for their effect on the physico-chemical properties of Kinnow fruits after 7, 14 and 21 days of ambient storage under Ludhiana conditions. All waxes under evaluation resulted in significantly lower Physiological Loss in Weight [PLW] as compared to untreated fruits. Citrashine resulted in lowest PLW after all the storage intervals. Untreated fruits and those treated with Sta-Fresh 451 became unmarketable [i.e., PLE > 10%] after 21 days of storage. Maximum organoleptic rating and minimum spoilage was also observed in Citrashine treated fruits after all the storage intervals. The peel percentage, juice percentage, total soluble solids and acidity were not significantly influenced by the different waxes evaluated, but all the waxes differed significantly for these characters from untreated fruits after 21 days of storage.