

EFFECT OF PULSED COOKING AT DIFFERENT
CONCENTRATIONS OF NaCl ON *Moringifera*
ovifera DURING STORAGE AT
AMBIENT TEMPERATURE

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Effect of palm oil coating at different concentration on mango
(Mangifera indica L.) during storage at ambient temperature /
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**EFFECT OF PALM OIL COATING AT DIFFERENT CONCENTRATION
ON MANGO (*Mangifera indica* L.) DURING STORAGE
AT AMBIENT TEMPERATURE**

**By
Hamizah Binti Hassan**

**Research Report submitted in partial fulfillment of
the requirement for the degree of
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**Department of Agrotechnology
FACULTY OF AGROTECHNOLOGY AND FOOD SCIENCE
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**FAKULTI AGROTEKNOLOGI DAN SAINS MAKANAN
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**PENGAKUAN DAN PENGESAHAN LAPORAN
PROJEK ILMIAH I DAN II**

Adalah ini diakui dan disahkan bahawa laporan ilmiah bertajuk:

*EFFECT OF PALM OIL COATING AT DIFERENT CONCENTRATION ON MANGO
DURING STORAGE AT AMBIENT TEMPERATURE*

oleh *HAMIDAH BINTI HASSAN*, No.Matrik *UK 14060* telah diperiksa dan semua pembetulan yang disarankan telah dilakukan. Laporan ini dikemukakan kepada Jabatan *AGROTEKNOLOGI* sebagai memenuhi sebahagian daripada keperluan memperoleh *Ijazah Sarjana Muda SAINS AGROTEKNOLOGI (TEKNOLOGI LEPAS TUA)*, Fakulti Agroteknologi dan Sains Makanan, Universiti Malaysia Terengganu.

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ABSTRACT

As a climacteric fruit, mango has a short post-harvest life especially at ambient temperature. Lipid-based edible coatings can be used to help in the preservation of fresh fruit because they provide a partial barrier to moisture, oxygen and carbon dioxide in slowing fruit ripening. But, the exact coatings concentration to be used for specific fruits should be continually evaluated to optimize its effect. This study was conducted to determine the effects of four different coating concentrations of palm oil which are 0% (uncoated) served as control, 5%, 10% and 15%, used as a coating material for 'Chokanan' mango (*Mangifera indica*, L.) stored at ambient temperature. Color, firmness, total soluble solids and percentage of weight loss were assessed every 2 day intervals until day 12. Mango at maturity index 2 were dipped into homogenized palm oil coating, air-dried and stored for at ambient temperature. 10% palm oil coating concentration found to be the most suitable treatment in improving the post harvest quality of mango because this treatment showed the most positive results in maintaining firmness and skin color (L^* , a^* and b^* values) followed by 15% coating concentration that was able to maintain mangoes total soluble solids during storage. However, most of the coated samples had no significant difference in several parameters.