

EFFECT OF PHOSPHORUS SUPPLY ON TOMATO  
(*Lycopersicon esculentum*) AT  
DIFFERENT AMBIENT TEMPERATURE

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2003



**EFFECT OF CHITOSAN COATING ON TOMATO (*Lycopersicon esculentum*)  
AT AMBIENT TEMPERATURE**

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**This project report is submitted in partial fulfillment of the requirement of the  
degree of Bachelor in Science Agrotechnology (Post Harvest Technology)**

**FACULTY OF AGROTECHNOLOGY AND FOOD SCIENCE  
UNIVERSITI MALAYSIA TERENGGANU**

**2008**

This project should be cited as:

Rashdan, K.A. 2008. Effect Of Chitosan Coating On Tomato (*Lycopersicum esculentum*) At Ambient Temperature. Undergraduate thesis, Bachelor of Science in Agrotechnology (Post Harvest Technology), Faculty of Agrotechnology and Food Science, Universiti Malaysia Terengganu, Terengganu. 59 p.

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## **ACKNOWLEDGEMENT**

I wish to thank my supervisor Dr. Adzemi Bin Mat Arshad for their suggestion, guidance, encouragement and support during all phase of the study. Thanks are extended to technical staff of Post-Harvest Technology of University Malaysia Terengganu for their valuable practical assistance. Thanks are also extended to my friends for their companionship, support and concern. Finally, a special word of thanks to my parents for their constant trust and concern throughout the course of my study. Also I am appreciate to my family member for their moral and financial support.

## ABSTRACT

A study was conducted to look at the effect of chitosan coating at low concentration on appearances, colour measurement, pH, fruit firmness, total soluble solid and weight loss of tomatoes. It was carried out at Post Harvest Laboratory, Department of Agrotechnology and Food Science University Malaysia Terengganu. The fruits coated with chitosan solution at concentrations of 0% as control, 0.25%, 0.5% and 1.0% held at ambient conditions of for 12 days. The experimental design was a Completely Randomize Design (CRD). The fruits coated with 1.0% chitosan was the best rather than others. The fruits coated with 1.0% chitosan solution gave its effect ( $P < 0.05$ ) on weight loss, fruits total soluble solid, pH, appearances and hue angle. The fruits coated with 1.0% chitosan solution gave no significant effect on fruit firmness. From the result it can be concluded that chitosan coating is able to extend the storage life of tomatoes and prevent the fruits from decay.