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Response of W. Murcott Mandarin to Wax Coating under Ambient Conditions

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Abstract: Fully mature, uniform, healthy and disease free fruits of W.Murcott mandarin were individually waxed with different wax formulations and kept at ambient temperature (11.8-15.3^{0}C) and analyzed for physiological loss in weight, organoleptic rating, spoilage, TSS and total acids after 7, 14 and 21 days of storage. Fruits coated with waxes retained their general appearance and taste after storage. The spoilage was also found to be less in wax treated fruits as compared to the uncoated fruits. Citrosol emerged as best treatment with minimum physiological loss in weight, spoilage and maximum organoleptic rating after 14 days of storage followed by the Citrashine wax. Total soluble solids increased up to 14 days of storage interval however acidity decreased with increase in storage interval.

Key Words*:* Mandarin, Organoleptic rating, Shelf life, Spoilage, Wax, Weight loss