The Use of Coating Materials and Cytokinin to Prolong Shelflife and to Keep Freshness and Color of Calyx of Mangosteen (*Garcinia Mangostana* L.) Fruit

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ABSTRACT

The objective of this research was to determine the effect of coating materials and BAP concentration on inhibiting the ripening process of mangosteen. The experiment uses factorial completely randomized design with two factors, and using three replications. Coating materials as the first factor consisted of control, bee wax 6%, and chitosan 2%. The second factor is BAP, with 0 ppm, 5 ppm, 10 ppm, 15 ppm, and 20 ppm concentration. Non destructive observations are weight loss, diameter decrease, peel and calyx color development. While, destructive observations are fruit hardness, Total Soluble Solid (TSS), Total Titrable Acidity (TTA) and opened ability. The result showed that bee wax effective to inhibited weight loss. Interaction bee wax and BAP 20 ppm had inhibitited peel and calyx color changes during storage.