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Editors
H.K. Purwadaria
G. Srzednicki
S. Kanlayanarat

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2. Salak Pondoh fruits (by courtesy of W. Maneerat).
3. Mangosteen maturity index 3 for export (by courtesy of H.K. Purwadaria).
4. Ready to eat mangosteen (by courtesy of H.K. Purwadaria).
5. Demonstration facility for multipurpose plant factory, Osaka Prefecture University, Japan (by courtesy of H. Murase).
6. Demonstration facility for high efficiency energy conservation plant factory, Osaka Prefecture University, Japan (by courtesy of H. Murase).
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# LIST OF CONTENTS

<table>
<thead>
<tr>
<th>Section</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Foreword</td>
<td>5</td>
</tr>
<tr>
<td>Keynote Speech</td>
<td>6</td>
</tr>
<tr>
<td>Preface</td>
<td>7</td>
</tr>
<tr>
<td>List of Contents</td>
<td>9</td>
</tr>
<tr>
<td>List of Authors</td>
<td>15</td>
</tr>
<tr>
<td>List of Participants</td>
<td>17</td>
</tr>
</tbody>
</table>

## Keynote Papers

- Postharvest Horticulture Education and Training Opportunities in the Asia-Pacific Region  
  D.E. Aldous  
  Page 25

- Postharvest Research Education and Extension in Thailand: Capacity Building in Postharvest Technology at the University Level  
  S. Kanlayanarat and C. Wongs-Aree  
  Page 35

- Improving the Effectiveness of Small-Holder Farm Postharvest Practices in Fiji  
  S.J.R. Underhill  
  Page 41

- Influence of Postharvest Cooling on Product Quality  
  D.R. Heldman  
  Page 49

- Optimisation of Distillation of Volatile Compounds from Citrus Using Mexican Lime Oil as a Model  
  Z.G. Shahidi, G. Srzednicki and J.D. Craske  
  Page 55

- Improved Postharvest Technologies and Management for Reducing Postharvest Losses in Rice  
  M. Gummert  
  Page 63

## Recent Postharvest Technology Invention to Improve Product Quality

- Favorable Transportation Conditions Preventing Quality Loss of ‘Jiro’ Persimmon for Exports  
  K. Fahmy and K. Nakano  
  Page 73

- Sugar Components and Invertase Activity in Different Maturity Stages of ‘Rongrien’ Rambutan  
  S. Tonglao, V. Srilaong, S. Kanlayanarat, S. Noichinda, K. Bodhipadna and S. Khumjareon  
  Page 81

- Applications of Electric Nose to Determine the Maturity of Sapodilla Using Pattern Recognition System  
  J. Nugroho, S. Raheyoe and A.A. Oka  
  Page 87

- Production of High Quality Pineapple Juice Powder for Using in Instant Jelly Powder Product  
  V. Chantadul, S. Thaiysakorn, S. Bannakulpipat and C. Borompichaicharkul  
  Page 95

9
Application of Semi-Cutting and Waxing in Low Temperature Storage of Mangosteen
U. Ahmad, E. Darmawati and F.E. Munanda

Effect of Carnauba Coating and Plastics Wrapping on the Physico-Chemical and Sensory Characteristics of Rambootan
R. Paramawati, D.A. Nasution, A. Nurhasanah and N. Sulistyoarsari

The Effect of Temperature on the Quality of Japanese Bunching Onion (Allium fistulosum L. ‘Kujyo’)
V. Srilaoong, A. Soontornwat, S. Lamlao and N. Yamauchi

Design and Development of Potato Grading Machine
T.W. Widodo, J. Pitoyo, D. Anggit and E. Rahmarestia

Safety and Quality Assurance of Tomato Using Aloe vera Edible Coating
F. Santoso and V.A. Rahmat

Seed Potato Production Using Aeroponics System with Zone Cooling in Wet Tropical Lowlands
E. Sumarni, H. Suhardiyanto, K.B. Seminar and S.K. Saptomo

Fruit Fly Disinfestations of Star Fruit (Averrhoa carambola L.) Using Vapor Heat Treatment (VHT)
R. Hasbullah, E. Rohaeti and R. Syarief

Improving Production of Purified Konjac Glucomannan from Anomophallus muelleri by Multistage Drying
R. Impaprasert, G. Srzednicki, C. Borompichaichartkul, J. Zhao and L. Yu

Process Modification of Potential Thai Economical Tuber Crop to Be Used in Microencapsulation for Nutraceutical Products
S. Wattanaprasert, G. Srzednicki, C. Borompichaichartkul, and P. Vaithanompat

Hydrodynamics Modeling of Corn Drying in a Triangular Spouted Bed Dryer
W.B. Bie, G. Srzednicki and D.F. Fletcher

Design and Development of the Real-Time Paddy Quality Identification and Separation Based on the Acoustic Vibration Response and Vibration Resonance
Sunarno

Evaluation of Postharvest Quality of Three Southern Highbush Blueberry (Vaccinium corymbosum Hybrid) Cultivars Subjected to Heat Pre-Treatment
J. Zhao, R. Impaprasert, L. Yu, J. Li and G. Srzednicki

Effects of a Surfactant on Development of Senescence in Grevillea ‘Sylvia’ Inflorescences
Setyadjit, D.E. Irving, D.C. Joyce and D. Simons
The Optimization of Anthocyanin Pigment Extraction from Butterfly Pea (Clitoria ternatea L.) Petal Using Response Surface Methodology
A.M. Marpaung, N. Andarwulan and E. Prangdimurti

Vanilla Cultivation and Curing in Thailand
T. Wongsheree, C. Wongs-Aree, V. Srilaong and P. Jitarveerat

Chilling Injury in Green Mature ‘Gedong Gincu’ Mango Fruits Based on the Changes in Ion Leakage

Apple Crispness Estimation from Optical Parameters
S. Wuluyo, A. Shuaib, G. Yao and J. Tan

Just in Time Potatoes
N.K. Veerapo, S.P. Singaraju and S. Muthaly

Quality Changes of Exotic Tropical Fruits during Storage in Semi-Passive Modified Atmosphere
D. Saputra and F. Pratama

Optimizing Formula of Composite Flour-Based Snack Bar for Emergency Food Product (EFP)
S. Darniadi, R.S. Adiandri, N. Hidayah and Suismono

Application of 1-MCP to Delay Ripening of ‘Mas Kirana’ Banana
E. Sukasih, Setyadjiit and A.W. Permana

Separation Process of 5-Aminolevulinic Acid from Rhodobacter spaeoides for Increasing Value of Agricultural Product by Ion Exchange Chromatography
P. Tripetch, G. Srzednicki and C. Borompichaichartkul

Hydrolysis and Delignification of Rice Straw: Effects of Various Pressures, Duration of Process and Acidities
B. Dwi Argo, I. Rokhmah H. and I. Kurniawati

Postharvest Quality Enhancement of Mekongga’ Rice as a Response to Liquid Organic Fertilizer Application
S. Wiryani, O.S. Padmini, R.R.R. Brotodojo and D.A. Puspitaningrum

The Effect of Flooding on Rice Characteristics of ‘Cilamaya Muncul’ on Various Days after Planting during the Last Reproductive and Maturation Phase
Marsetio, M. Djali, S. Nurhasanah, E. Lembong and R. Rahmat

Microwave Treatment for Killing the Silo Insect Pest Sitophilus zeamais Motsch in Maize
E. Hartulistiotyo

Application of Near-Infrared Reflectance Spectroscopy for Determination of Gambir (Uncaria gambir Roxb.) Moisture and Catechin Content
Andasaryani, Y.A. Purwanto, I.W. Budiastri and K. Syamsu
Shelf Life and Characteristics of Strawberry (*Fragaria nilgerensis* L.) Coated by *Aloe vera*-Glycerol and Packed with Perforated Plastic Film
H.R. Arifin, I.S. Setiastih and J.S. Handani

Environmental Factors Affect Postharvest Quality of *Gnetum gnemon* L. Leaves
K. Bunya-attritchart and S. Kangtang

Ginger and Turmeric Extracts: Their Effects on *Thielaviopsis paradoxa* Infection of Salak Pondoh during Storage
O.S. Dharmaputra, R. Hasbullah and R. Kusmiadi

Determination of Frying Constant for Vacuum Fried Pineapple at Three Levels of Feeding Capacity
A. Lasriyanlo, S. Soepurnan, R. Soenoko and H.S. Sunardi

Prediction of Chemical Contents of *Jatropha curcas* L. Seeds IP-3P by Near Infrared Reflectance Method
L.C.E. Ch. Lengkey, D.P. Sari, I.W. Budiastra, K.B. Seminar and B.S. Purwoko

Ripening Delay and Reduction of Free Fatty Acids of Oil Palm Fruit in Response to 1-Methylecyclopropene
N. Nualwit, I. Lerslevong and W. Insabai

Characterization of 1-MCP Gas from Synthesis of Various Ratios of Lithium Diisopropylamide (LDA) and 3-Chloro-2-Methylpropene (CMP)
A.W. Permana, Setyadjiit and W. Broto

Chilling Injury Alleviation in ‘Golden Bell’ Sweet Pepper Caused by UV-C Treatment
S. Promyou and S. Supapvanich

The Effect of Packaging and Storage Temperatures on the Shelf-Life of Minimally Processed Cauliflowers
I.S. Setiasih, R. Kastaman and D. Masaddad

The Utilization of Rare Sugars as a Functional Food
M. Hadipernalo, S. Hayakawa and R. Rachmat

Supply and Value Chain Management System for Agricultural Products

Development of Postharvest Handling Model for Mangosteen Fruit (*Garcinia mangostana* L.) along the Export Supply Chain
I.M. Edris, S. Murdjan and E. Darmawati

Supply Chain Management of Rambutan Fruit for Exporting in Chanthaburi Province
S. Tongtao, V. Sritaong, P. Boonyaritthongchai, S. Kanlayanarat and T. Wasusri

Model of Integrated Rice Milling and Value Chain Development
R. Rachmat, R. Tjahjohutomo, S. Nugraha and Suismono
Effective Postharvest Management of Tangerine Citrus (Citrus reticulata ‘Siam Banjar’) to Reduce Losses, Maintain Quality and Protect Safety
Z.H. Hasson, S. Lesmayati, R. Qomariah and A. Hashim

Trials for Application of Handling Technology in Mango Export
N. Setyawan, I. Mulyawanti, D.A. Setyabudi and R. Rachmat

Postharvest Research, Education and Extension Development

Postharvest Horticulture Education, Research and Consultancy: Future Challenges in the Asia-Pacific Region
D.E. Aldous

An Overview of Postharvest Research, Extension and Education Capacity in the Pacific with a Focus on Western Samoa, Tonga and The Fiji Islands
S.R. Underhill

Opening Hours of the Melbourne Wholesale Market and Their Impact on the Sustainability of the Market

Novel Technology in Postharvest System

Non-Destructive Analysis of Internal and External Qualities of Mango Fruits during Storage by Hyperspectral Imaging

Organ Specific Spatio-Temporal Patterns of Circadian Clock in Lettuce
K. Ukai, H. Murase and H. Fukuda

Characterization of Circadian Rhythms through a Bioluminescence Reporter Assay in Lactuca sativa L.
T. Higashi, H. Murase and H. Fukuda

Intelligent Micro-Precision Irrigation System for Cultured Moss Mat Production in Plant Factory
Y. Hendrawan and H. Murase

Analysis of the Transpiration Properties in Sunagoke Moss
N. Kawakami, H. Murase and H. Fukuda

Pilot Model of Production System for Moss Greening Material in Yogyakarta
M. Ushada and H. Murase

Controlling the Circadian Rhythm with Dark Pulses Leads to Improved Quality of Production in the Plant Factory
S. Nishikawa, H. Murase and H. Fukuda

Optimization and Evaluation of Plant Growth Using Laser Light Source and Air Flow Simulation in Plant Factory
Application of Semi-Cutting and Waxing in Low Temperature Storage of Mangosteen

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Keywords: mangosteen, semi-cutting, waxing, peel hardening

Abstract
Peel hardening of mangosteen fruit is one of the problems in low temperature storage and it makes it difficult to open them before consumption. One attempt to solve this problem is the application of semi-cutting treatment before storage of the fruits. Semi-cutting application requires a combination with waxing and cold storage to prevent faster quality deterioration because it provides a way for microorganisms to enter the fruits, and increases the respiration as well. Waxing helps to cover the pores, and especially in this case, the cut opening, of mangosteen fruit and cold storage helps to slow down the respiration and metabolism. The purpose of this research is to study the effect of semi-cutting treatment in combinations with waxing treatment to increase shelf life, and provides easier opening of the fruits at the end of long storage. Treatment of semi-cutting was conducted on two depths, 3 and 5 mm whereas waxing treatment was conducted with 2 concentrations, 6 and 10%. Mangosteen fruit which has been semi-cut and waxed was stored at 8 and 27°C for 60 days. It was observed that application of semi-cutting 5 mm and waxing 6% in mangosteen fruit stored at 8°C provided easy opening until 33 days of storage while maintaining fruit quality, which is the best result compared with other treatments, because the treatment was able to reduce the peel hardening.

INTRODUCTION
Mangosteen (Garcinia mangostana L.) is one of many exotic fruits from tropical areas including Indonesia. Demand for mangosteens in Indonesia continues to be high every year, both from local and export market. Quality of harvested mangosteen should be maintained, or even improved, whenever possible, through the application of postharvest handling. Low temperature storage is one of the technologies that is widely used in postharvest handling of fresh products. Low temperature is able to prolong shelf life of fresh products by decreasing physiological activity of the product such as respiration, transpiration, and ethylene production as well as inhibiting mould development during storage. However, some problems associated with low temperature storage of mangosteen such as green colour on stem and calyx turning them into brown, and peel hardening that makes it difficult to open the fruit for consumption after long-term storage (Sjaifullah et al., 1998). According to Qanytah (2004), peel hardening happens during low temperature storage and is a serious problem for mangosteens because their thick peel can be very hard to open if it loses water through transpiration process. In some cases, the stored fruits are impossible to open without any tool at the end of storage.

One attempt to overcome this problem is through the application of semi-cutting, which is done by half-cutting mangosteen peel along its equator line to facilitate easy opening even after the peel gets dry and hard. However, peel cutting, even only a part or maximum half of its depth, causes injury that creates a path for microorganisms to enter the fruit and start deterioration processes. To minimize the effect of semi-cutting, fruit
will be coated using a natural wax. Waxing is very important for fruits and vegetables especially when small injuries are present on the surface of the products. Waxing prevents fruits and vegetables from excessive water loss through respiration and evaporation happening during storage. The aim of this research was to find out how well semi-cutting facilitates opening of mangosteen fruits after long storage period and how effective waxing prevents quality deterioration processes by microorganisms.

MATERIALS AND METHODS

Mangosteen fruits used in the experiment were those harvested in the second stage maturity level. Second stage maturity level in mangosteen can be recognized through peel surface that started to change its color from yellow to red. The fruits were harvested from a farmer’s orchard in Karacak village, Leuwiliang sub-district, Bogor District, West Java. Other materials used in the experiment were bee wax, distilled water and other chemicals used in laboratory analysis. The equipment used were a cold store, a computer controlled electronic universal testing machine, a constant temperature oven, colorimeter, a hand refractometer, an analytic balance, and other utensils.

The preliminary experiment was conducted to determine how deep mangosteens need to be cut for facilitating easy opening when the peel gets dry and hard. By measuring peel thickness from about 40 fruits, the minimum, maximum, and average peel depth were obtained. These data then were used to determine the optimum depth of semi-cutting, not too shallow because it will have no effect to opening force, and not too deep because it will cause breakage to the fruits during handling and storage.

In the main experiment, 1200 pieces of second stage maturity mangosteen fruits were selected and used. The fruits were selected from the same harvest time to be free from defects, injuries, and diseases contamination, with the size ranges from 5.5 to 6.0 cm in diameter and from 80 to 100 g in weight. The fruits were divided into three groups, be semi-cut with 3 mm depth, semi-cut with 5 mm depth, and without semi-cutting. Ten samples then were soaked into natural bee wax. Each group was soaked into 6 and 1C bee wax emulsion concentration for 60 s. Each different treatment was then divided into two groups, one group to be stored at 8°C and the other at room temperature (27°C). Observations were conducted for eight weeks with the observation schedule was started on day-0 and then continued to day-6, 12, 18, 23, 28, 33, 37, 41, 45, 48, 51, 54, 56, 58, and day-60 during the storage period. In the observation, 96 fruits were observed for each treatment. Sample weight loss, peel hardness, peel moisture content, total soluble sol and fruit flesh colour were measured.

RESULTS AND DISCUSSION

From the preliminary experiment, the minimum and maximum thickness of mangosteen peel were 3.86 and 8.10 mm with an average thickness of 5.91 mm. Based on this observation, semi-cutting was then determined as a treatment in two different depths to observe the effect, 3 and 5 mm depth from the peel surface. During the 60-day period of storage, some quality attributes of fresh mangosteen were observed, and the results discussed below.

Weight loss is one of important factors that contribute to quality change of horticultural products. Fruits lost their weight because of some water inside the fruits go out through respiration and evaporation. Water loss also happens during the ripening process, since this process generates heat that makes the evaporation rate even higher, and this can be an indicator to physico-chemical changes that affect fruit quality (Sibombit 2010). Weight loss increases with storage time, and the higher the storage temperature the bigger is the weight loss. In the experiment conducted within the current study, at the end of storage (day-60), the highest average weight loss was 74.05%, observed in the fruits stored at room temperature (around 27°C), while the lowest average was 13.89% observed in the fruits stored at 8°C. At 8°C storage temperature as seen in Figure 1a, the range of average weight loss for all treatments are 13.89-23.48% after 60 days storage. Among them, the highest weight loss (23.48%) was experienced by mangosteen w
5 mm depth semi-cutting and soaked in 6% bee wax emulsion, while the lowest (13.89%) one observed from the fruits without semi-cutting and soaked in 10% bee wax emulsion. Change of weight loss for mangosteen stored at room temperature is shown in Figure 1b.

Weight loss of mangosteen after long period storage is associated with the loss of water through respiration that generates heat to evaporate some water, especially water in the peel which is close to the surface, and evaporation due to high storage temperature and low humidity. So, change in moisture content during storage was also investigated.

From the obtained results, it is understood that the highest moisture content (high in freshness) after 60 days storage was observed from fruits stored at 8°C without semi-cutting and 10% bee wax emulsion, which was 59.64%. The lowest moisture content (low in freshness) was observed from fruits stored at room temperature with 5 mm depth semi-cutting and 6% bee wax emulsion, which was 11.43%. The data show that low temperature storage slows down water loss through evaporation from fruits surface, while semi-cutting treatment fastens the rate of water loss as it was predicted, and finally, wax coating slows down the rate of water loss and improves the surface protection. The changes in moisture content of mangosteen peel are shown in Figure 2a and b. It is clearly noticed that at 8°C, moisture content decreased in slower rate if compared with the rate of those stored at room temperature.

The results show that 5 mm depth semi-cutting caused higher rate of water loss because the rate of evaporation increased as some part of fruit surfaces was damaged, for storage at all temperatures. Semi-cutting caused damage of epidermal layer of the mangosteen peel, which is an outer protection layer for the fruit, where cuticle plays an important role in water evaporation. The cuticle was damaged and caused water evaporation in that part. According to Muchtadi et al. (2010), gas exchange, water loss, pathogenic, infiltration of chemical substances, heat resistance, mechanically injuries, evaporation of essential oils and other changes begin from peel surface.

The results also show that fruits stored at 8°C in all treatments, experienced lower increase in peel hardness during the storage as compared to those stored at higher temperature. The lowest increase in peel hardness (0.562 kN) observed from mangosteen stored at 8°C with 5 mm depth semi-cutting and 6% bee wax emulsion coating. The highest increase in peel hardness (2.072 kN) was observed in fruits stored at room temperature without semi-cutting and with 10% bee wax emulsion coating (Fig. 3a and b). It can also be mentioned here that, when the fruits are stored at 8°C, the increase of peel hardness started on day-48, however the increase in hardness happened earlier (on day-33) when they were stored at room temperature.

Another quality attribute that was affected by chemical changes in the fruit during storage period is total soluble solid (TSS) which contributes to taste of mangosteen, a specific combination of sweet and sour (Muchtadi et al., 2010). From a measurement on day-0, TSS of the fruits was found to be around 17.5-19.0°Brix for all treatments. During the storage period, TSS have gradually decreased with time, and samples that were stored at 8°C showed smaller decrease in TSS compared to those stored at room temperature, as shown in Figure 4. Among the treatments, the highest TSS value after 60 days storage (lowest rate of quality deterioration in TSS content) was observed in samples stored at 8°C with 5 mm depth semi-cutting and 10% wax emulsion coating, with final TSS value of 18.00°Brix, while the lowest TSS value (lowest rate of quality deterioration in TSS content) was observed in samples stored at 8°C with 3 mm depth semi-cutting and 10% wax emulsion coating, with final TSS value of 14.44°Brix. In general, TSS values were gradually decreased during storage period as shown in Figure 4a and b.

Determining if the flesh is damaged due to improper storage can be done by pressing mangosteen peel. The damaged flesh tends to be harder than the normal one so we can know it when we press it by our fingers, and when we open the fruit, the flesh has transparent colour instead of white in normal flesh, and its texture changed from soft into hard like an ice flake (Suyanti and Setyadjit, 2007). According to Suyanti and Setyadjit (2007), change in fruit flesh is reflected by change of peel characteristics, in this case increase of peel hardness. Bright white colour flesh at beginning of storage period turned
into dull white colour at the end of storage. During storage at 8°C for 60 days, the lightness ($L^*$) value of fruit flesh tends to decrease, while chroma values ($a^*$ and $b^*$) tend to increase, indicating there was a chemical reaction within the flesh. The highest lightness value was observed from mangosteen stored at 8°C, 5 mm depth semi-cutting and 10% bee wax emulsion. However, the same treatment also gave highest value of green to red colour change ($a^*$) and blue to yellow color change ($b^*$). During storage room temperature, the change in lightness and chroma took place even faster, and most fruits stored at room temperature experienced severe deterioration so they were not suitable for eating. For this reason, the data for the samples stored at room temperature were recorded only until day-18.

As can be seen in Tables 1 and 2, semi-cutting tends to prevent peel from becoming very hard so it can facilitate easy opening after long period storage at low temperature. This phenomenon was measured using a universal testing machine to record the force that was needed to open the fruits.

CONCLUSIONS

Semi-cutting treatment can contribute to easier opening (need smaller force to open the fruit) after long storage at low temperature, however semi-cut peel affects the rate of deterioration of some quality parameters such as weight loss, moisture content and flesh colour. At 8°C storage semi-cutting can slow down peel hardness development until day-37 of storage, while at room temperature it can only keep good quality fruits until day-18.

A combination of 5 mm depth semi-cutting with 6% bee wax emulsion was found to best contribute to easier opening while preserving quality attributes by reducing weight loss and maintaining moisture content and flesh colour. With 5 mm depth semi-cutting and 6% bee wax coating, mangosteen was still easy to open with 0.189 kN force after 33 days storage at low temperature.

ACKNOWLEDGEMENTS

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Literature Cited


### Table 1. Quality attributes of mangosteen on day-37 when stored at 8°C.

<table>
<thead>
<tr>
<th>Treatment</th>
<th>Force (kN)</th>
<th>Peel MC (%)</th>
<th>TSS (°Brix)</th>
<th>Change of flesh color</th>
</tr>
</thead>
<tbody>
<tr>
<td>Semi-cutting</td>
<td>Waxing</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 mm</td>
<td>6%</td>
<td>0.46</td>
<td>58.98</td>
<td>17.53</td>
</tr>
<tr>
<td>3 mm</td>
<td>10%</td>
<td>0.42</td>
<td>54.21</td>
<td>18.07</td>
</tr>
<tr>
<td>5 mm</td>
<td>6%</td>
<td>0.27</td>
<td>60.18</td>
<td>19.30</td>
</tr>
<tr>
<td>5 mm</td>
<td>10%</td>
<td>0.37</td>
<td>54.23</td>
<td>18.00</td>
</tr>
<tr>
<td>Without</td>
<td>6%</td>
<td>0.35</td>
<td>59.64</td>
<td>17.97</td>
</tr>
<tr>
<td>Without</td>
<td>10%</td>
<td>0.29</td>
<td>52.06</td>
<td>18.20</td>
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</tbody>
</table>

### Table 2. Quality attributes of mangosteen on day-18 when stored at 27°C.

<table>
<thead>
<tr>
<th>Treatment</th>
<th>Force (kN)</th>
<th>Peel MC (%)</th>
<th>TSS (°Brix)</th>
<th>Change of flesh color</th>
</tr>
</thead>
<tbody>
<tr>
<td>Semi-cutting</td>
<td>Waxing</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 mm</td>
<td>6%</td>
<td>0.73</td>
<td>42.67</td>
<td>17.07</td>
</tr>
<tr>
<td>3 mm</td>
<td>10%</td>
<td>0.77</td>
<td>46.67</td>
<td>12.77</td>
</tr>
<tr>
<td>5 mm</td>
<td>6%</td>
<td>0.62</td>
<td>52.67</td>
<td>14.92</td>
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<tr>
<td>5 mm</td>
<td>10%</td>
<td>0.57</td>
<td>51.61</td>
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<tr>
<td>Without</td>
<td>6%</td>
<td>0.83</td>
<td>45.32</td>
<td>14.68</td>
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<tr>
<td>Without</td>
<td>10%</td>
<td>0.57</td>
<td>37.10</td>
<td>18.10</td>
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</tbody>
</table>
Fig. 1. Weight loss on mangosteen stored for 60 days at 8°C (a) and at 27°C (b).
Fig. 2. Change in moisture content for mangosteen stored at 8°C (a) and at 27°C (b).
Fig. 3. Change in peel hardness for mangosteen stored at 8°C (a) and at 27°C (b).
Fig. 4. Change in TSS value for mangosteen stored at 8°C (a) and at 27°C (b).