

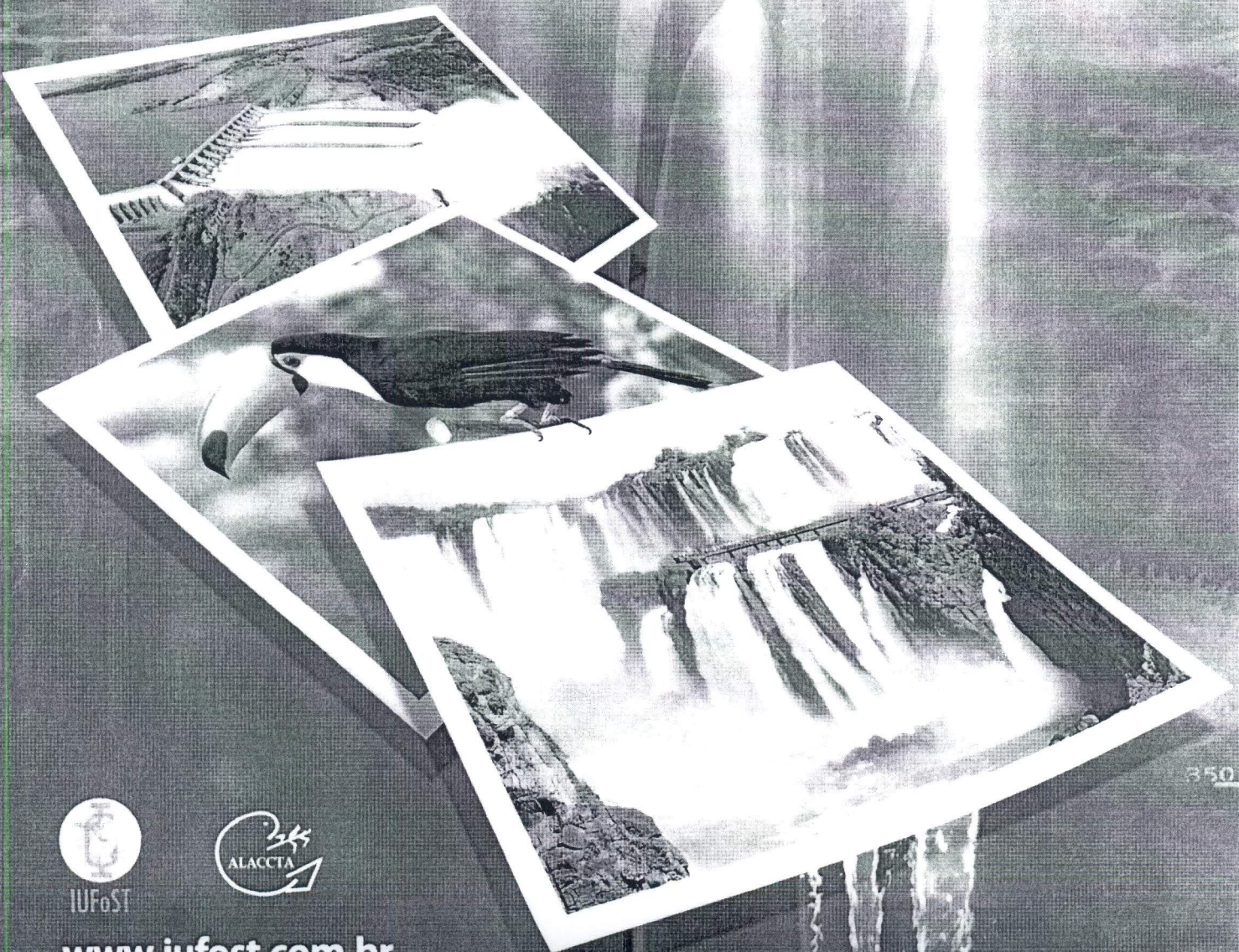
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## USE OF EDIBLE COATINGS OF ZEIN FOR THE POST HARVEST CONSERVATION OF "FUJI" APPLES

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The edible coatings have been one of the current proposals to extend the life of fruits, minimizing physiological damage, physic-chemical and microbial. The objective of this study was to evaluate the effect of edible coatings of zein at concentrations 1 and 2% of oleic acid (OA) in the conservation of "Fuji" apples during refrigerated storage (5°C). Coated and uncoated apples had their life assessed by analysis of soluble solids (SS), pH, total reducing sugars (TRS) and weight loss for five weeks. In all the period, the fruits with 2%OA edible coatings were those with the lowest soluble solids, reaching the end of the storage with a value of 5,73 °Brix, compared with control fruits (5,88°Brix) and 1%OA (6,70°Brix). From the first to the fifth week of storage, there was a significant increase in pH of 11,5% for control fruits and of 3,70% for fruits to 1%OA and only a significant reduction in pH of 7,95% for fruits to 2%OA. Although observed in the samples decreased TRS in the second and third weeks and later increased in value during storage, the contents of TRS didn't differ statistically between treatments ( $p>0,05$ ). Fruits with edible coating had a lower mass loss of 1,47% and 0,05% for fruits to 1 and 2%OA respectively, when compared to control with loss of 2,43%. Although preliminary results, the coverage of zein storage associated with refrigeration, were effective in preserving the quality of "Fuji" apples by maintaining the values of SS, ART, pH and weight loss.