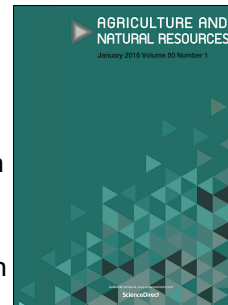


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Impacts of sodium chlorite combined with calcium chloride, and calcium ascorbate on microbial population, browning, and quality of fresh-cut rose apple

Sunthon Mola, Apiradee Uthairatanakij, Varit Srilaong, Sukunya Aiamla-or, Pongphen Jitareerat



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1 **Impacts of sodium chlorite combined with calcium chloride, and calcium ascorbate on**
2 **microbial population, browning, and quality of fresh-cut rose apple**

3
4 **Sunthon Mola, Apiradee Uthairatanakij^{a,b}, Varit Srilaong^{a,b}, Sukunya Aiamla-or^a and**
5 **Pongphen Jitareerat^{a,b,*}**

6
7 ^aPostharvest Technology Program, School of Bioresources and Technology, King Mongkut's
8 University of Technology Thonburi, Bangkok 10140, Thailand

9 ^bPostharvest Technology Innovation Center, Commission of Higher Education, Bangkok
10 10140, Thailand

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21
22 *Corresponding author.

23 E-mail address: pongphen.jit@kmutt.ac.th

24
25 **Abstract**

26
27 Microbial activity and browning were minimized and fresh-cut rose apple quality was
28 maintained using sodium chlorite (SC) combined with calcium chloride (CC) and calcium
29 ascorbate (CaAs) and by investigating the optimal concentration and dipping time of SC for
30 inhibiting microbial activity and browning. Fresh-cut rose apple samples were dipped in SC
31 solution at 100 mg/L and 200 mg/L for 1 min and 3 min, with filtered water and non-dipped
32 samples as controls. All samples were kept at $4 \pm 2^\circ\text{C}$ for 9 d. The results showed that 200

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