

Supplementary materials

Carnauba wax-based sustainable coatings for prolonging postharvest shelf-life of citrus fruits

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Table S1. Effects of coating formulations on TSS, TA, TSS/TA, firmness, and pH of the treated citrus fruits stored at ambient condition for 28 days

Fruit	Day	Treatments	TSS (%)	TA (%)	TSS/TA (%)	Firmness (N)	pH
Khasi mandarin	Day-0	Both coated and uncoated	12.16±0.28	0.88±0.04	13.82±0.56	21.52±0.67	3.80±0.4
	Day-28	Uncoated	11.16±0.16	0.45±0.03	24.8±2.26	4.49±0.01	4.32±0.02
		CW	13.01±0.28	0.56±0.04	23.21±2.56	4.61±0.1	4.19±0.07
		CW/NONE-5	12.16±0.16	0.54±0.04	22.51±1.33	12.28±0.09	4.25±0.25
		CW/NONE-10	14.02±0.16	0.60±0.05	23.33±2.95	12.28±0.14	4.09±0.01
Sweet lemon	Day-0	Both coated and uncoated	8.01±0.51	0.98±0.05	8.16±0.08	45.89±2.27	3.79±0.2
	Day-28	Uncoated	8.84±0.16	0.73±0.02	12.10±0.3	18.32±0.06	4.05±0.02
		CW	8.50±0.28	0.77±0.01	11.03±0.23	25.15±0.04	3.91±0.03
		CW/NONE-5	8.67±0.33a	0.78±0.03	11.11±0.91	25.05±0.09	3.84±0.02
		CW/NONE-10	8.17±0.33a	0.81±0.01	10.08±0.4	24.30±0.04	3.85±0.02

The values are expressed as means±SD of triplicate assays, and the superscript with the values indicate they are significantly different by LSD at $p < 0.05$.