

REFERENCE

- Ali, A., Muhammad, M., Sijam, K., & Siddiqui, Y. (2011). Effect of chitosan coatings on the physicochemical characteristics of Eksotika II papaya (*Carica papaya* L.) fruit during cold storage. *Food Chemistry*, 124(2), 620-626. doi: 10.1016/j.foodchem.2010.06.085
- Castro, M., Anjos, V., Rezende, A., Benato, E., & Valentini, S. (2012). Postharvest technologies for mangosteen (*Garcinia mangostana* L.) conservation. *Food Science And Technology*, 32(4), 668-672. doi: 10.1590/s0101-20612012005000103
- Chaisrichonlathan, P., & Noomhorm, A. (2011). Effects of harvesting seasons and maturity stages on internal characteristics of the mangosteen having different surface properties. *International Journal Of Food Science & Technology*, 46(4), 717-723. doi: 10.1111/j.1365-2621.2010.02542.x
- Choehom, R., Ketsa, S., & van Doorn, W. (2003). Chilling injury in mangosteen fruit. *J Hort Sci Biotechnol*, 78, 559-562.
- Dong, H., Cheng, L., Tan, J., Zheng, K. and Jiang, Y. (2004). Effects of chitosan coating on quality and shelf life of peeled litchi fruit. *J. Food Eng.*, 64, 355-358.
- Erlangga, N., Purwadaria, H., & Firdaus, M. (2012). IMPROVEMENT OF MANGOSTEEN FARMING AND POSTHARVEST HANDLING STRATEGIES BASED ON GLOBAL GAP STANDARD AT KIARA PEDES, PURWAKARTA DISTRICT. *Jurnal Manajemen & Agribisnis*, 9.
- Fante, C., Boas, A., Paiva, V., Pires, C., & Lima, L. (2014). Modified atmosphere efficiency in the quality maintenance of Eva apples. *Food Science And Technology (Campinas)*, 34(2), 309-314. doi: 10.1590/fst.2014.0044
- GHAOUTH, A., ARUL, J., PONNAMPALAM, R., & BOULET, M. (1991). Chitosan Coating Effect on Storability and Quality of Fresh Strawberries. *Journal Of Food Science*, 56(6), 1618-1620. doi: 10.1111/j.1365-2621.1991.tb08655.x
- Ghaouth, A., Ponnampalam, R., Castaigne, F., & Arul, J. (1992). Chitosan Coating to Extend the Storage Life of Tomatoes. *Hortscience*, 27(9), 1016-1018. doi: 10.21273/hortsci.27.9.1016
- Holcroft, D. (2015). Water Relations in Harvested Fresh Produce. Retrieved from <http://www.postharvest.org/Water%20relations%20PEF%20white%20paper%20FINAL%20MAY%202015.pdf>
- Hong, K., Xie, J., Zhang, L., Sun, D. and Gong, D. (2012). Effects of chitosan coating on postharvest life and quality of guava (*Psidium guajava* L.) fruit during cold storage, *Scientia Horticulturae*, 144, 172-178.
- Ioannou, I., & Ghoul, M. (2013). Prevention of Enzymatic Browning in Fruit and Vegetables. *European Scientific Journal*, 9 (30).
- Jarimopas, B., Pushpariksha, P., & Singh, S. (2009). Postharvest Damage of Mangosteen and Quality Grading Using Mechanical and Optical Properties as Indicators. *International Journal Of Food Properties*, 12(2), 414-426. doi: 10.1080/10942910701837262

- Jiang, Y., & Li, Y. (2001). Effects of chitosan coating on postharvest life and quality of longan fruit. *Food Chemistry*, 73(2), 139-143. doi: 10.1016/s0308-8146(00)00246-6
- Kader, A. A. (2002). Mangosteen – Recommendations for Maintaining Postharvest Quality. Department of Pomology, University of California, Davis.
- Kader, A. (2013). Postharvest Technology of Horticultural Crops - An Overview from Farm to Fork. *Ethiop. J. Appl. Sci. Technol.*, (1), 1-8.
- Kays, S.J. and R.E. Paull. (2004). Stress in harvested products. p. 355–414. In: S.J. Kays and R.E. Paull (eds.). *Postharvest biology*. Exon Press, Athens, GA.
- Ketsa, S., & Paull, R. (2011). Mangosteen (*Garcinia mangostana* L.). *Postharvest Biology And Technology Of Tropical And Subtropical Fruits*, 1-32e. doi: 10.1533/9780857092618.1
- Kittur, F., Saroja, N., Habibunnisa, & Tharanathan, R. (2001). Polysaccharide-based composite coating formulations for shelf-life extension of fresh banana and mango. *European Food Research And Technology*, 213(4-5), 306-311. doi: 10.1007/s002170100363
- Lin, L., Wang, B., Wang, M., Cao, J., Zhang, J., Wu, Y., & Jiang, W. (2008). Effects of a chitosan-based coating with ascorbic acid on post-harvest quality and core browning of 'Yali' pears (*Pyrus bertschneideri* Rehd.). *Journal Of The Science Of Food And Agriculture*, 88(5), 877-884. doi: 10.1002/jsfa.3164
- Li, H., & Yu, T. (2000). Effect of chitosan on incidence of brown rot, quality and physiological attributes of postharvest peach fruit. *Journal Of The Science Of Food And Agriculture*, 81(2), 269-274. doi: 10.1002/1097-0010(20010115)81:2<269::aid-jsfa806>3.0.co;2-f
- Magwaza, L., & Opara, U. (2015). Analytical methods for determination of sugars and sweetness of horticultural products—A review. *Scientia Horticulturae*, 184, 179-192. doi: 10.1016/j.scienta.2015.01.001
- Mahmudah, I. (2008). MEMPERPANJANG UMUR SIMPAN BUAH MANGGIS SEGAR (*Garcinia mangostana* L.) DENGAN KOMBINASI PROSES PRE-COOLING, PELILINAN, STRETCH FILM SINGLE WRAPPING PADA PENYIMPANAN DINGIN 5°C. Retrieved from <https://repository.ipb.ac.id/jspui/bitstream/123456789/13396/2/F08ima.pdf>
- Mangaraj, S., Goswami, T., & Mahajan, P. (2009). Applications of Plastic Films for Modified Atmosphere Packaging of Fruits and Vegetables: A Review. *Food Engineering Reviews*, 1(2), 133-158. doi: 10.1007/s12393-009-9007-3
- Mathew, A. (2013). Improving Shelf Life and Quality of Mangosteen. Retrieved from <http://krishikosh.egranth.ac.in/bitstream/1/5810027613/3/173289.pdf>
- Nunes, C., & Emond, J. (2007). Relationship between Weight Loss and Visual Quality of Fruits and Vegetables.
- Oliveira, M., Abadias, M., Usall, J., Torres, R., Teixidó, N., & Viñas, I. (2015). Application of modified atmosphere packaging as a safety approach to fresh-cut fruits and vegetables – A review. *Trends In Food Science & Technology*, 46(1), 13-26. doi: 10.1016/j.tifs.2015.07.017

- Pakkasarn, S. (1997). Effect of controlled atmosphere condition on prolonging storage life of mangosteens. Bangkok, King Mongkut University of Thonburi Technology, M.S. Thesis.
- Pankasemsuk, T., Garner, J., Matta, F., & Silva, J. (1996). Translucent Flesh Disorder of Mangosteen Fruit (*Garcinia mangostana* L.). *Hortscience*, 31(1), 112-113. doi: 10.21273/hortsci.31.1.112
- Palapol, Y., Ketsa, S., Stevenson, D., Cooney, J., Allan, A., & Ferguson, I. (2009). Colour development and quality of mangosteen (*Garcinia mangostana* L.) fruit during ripening and after harvest. *Postharvest Biology And Technology*, 51(3), 349-353. doi: 10.1016/j.postharvbio.2008.08.003
- Pérez-Gago, M. B., Serra, M., & del Río, M. A. (2006). Color change of fresh-cut apples coated with whey protein concentrate-based edible coatings. *Postharvest Biology and Technology*, 39, 84–92
- Pranoto, Y., Salokhe, V.M. and Rakshit, S.K. 2005. Physical and antibacterial properties of alginate-based edible film incorporated with garlic oil. *Food Res. Intl.* 38:267-272.
- Rohani, M., & Zaipun, M. (2007). MA STORAGE AND TRANSPORTATION OF 'EKSOTIKA' PAPAYA. *Acta Horticulturae*, (740), 303-311. doi: 10.17660/actahortic.2007.740.37
- Sandhya. (2010). Modified atmosphere packaging of fresh produce: Current status and future needs. *LWT - Food Science And Technology*, 43(3), 381-392. doi: 10.1016/j.lwt.2009.05.018
- Serdar, H., & Usanmaz, S. (2017). Effects of Size, Storage Duration, and Modified Atmosphere Packaging on Some Pomological Characteristics of Wonderful Pomegranate Cultivar. *Postharvest Handling*. doi: 10.5772/67914
- Sihombing, Y. (2015). Study of Prediction Simulation Life Storage to Determine the Quality of Mangosteen (*Garcinia mangostana* L.). *Informatika Pertanian*, 24(2), 257-267.
- SHIEKH, R., MALIK, M., AL-THABAITI, S., & SHIEKH, M. (2013). Chitosan as a Novel Edible Coating for Fresh Fruits. *Food Science And Technology Research*, 19(2), 139-155. doi: 10.3136/fstr.19.139
- Smrke, S., Wellinger, M., Suzuki, T., Balsiger, F., Opitz, S., & Yeretian, C. (2017). Time-Resolved Gravimetric Method To Assess Degassing of Roasted Coffee. *Journal Of Agricultural And Food Chemistry*, 66(21), 5293-5300. doi: 10.1021/acs.jafc.7b03310
- Sutrisno, P. Y. Aris, D. Emmy, dan S. Enrico. (2012). Identifikasi perubahan mutu selama penyimpanan buah manggis menggunakan near infrared spectroscopy. *Jurnal Ilmu Pertanian Indonesia* 17 (2): 120-125.
- Suyanti and Setyadit (2007). Teknologi penanganan buah manggis untuk mempertahankan mutu selama penyimpanan. *Buletin Teknologi Pascapanen Pertanian*. Vol. 3: 66-73
- Vilas-Boas, E.V. and Kader, A.A. 2006. Effect of atmospheric modification, 1-MCP and chemicals on quality of fresh-cut banana. *Postharvest Biol. Technol.* 39:155-162.
- Wang, C. (1989). Chilling injury of fruits and vegetables. *Food Reviews International*, 5(2), 209-236. doi: 10.1080/87559128909540850

Yurdugül, S. (2005). Preservation of quinces by the combination of an edible coating material, Semperfresh, ascorbic acid and cold storage. *European Food Research And Technology*, 220(5-6), 579-586. doi: 10.1007/s00217-005-1153-0

ZHU, X., WANG, Q., CAO, J., & JIANG, W. (2008). EFFECTS OF CHITOSAN COATING ON POSTHARVEST QUALITY OF MANGO (MANGIFERA INDICAL. CV. TAINONG) FRUITS. *Journal Of Food Processing And Preservation*, 32(5), 770-784. doi: 10.1111/j.1745-4549.2008.00213.x