

## **Formulation of edible fruit wax for commercial use**

*Wijewardane.,R.M.N.A., and Thilakarathne.,B.M.K.S., 2012,Development of Composite Wax Formulation for Shelf Life Extension of Papaya, Proceedings of International Symposium, Faculty of Agriculture, University of Ruhuna.*

*Wijewardane.,R.M.N.A.<sup>1</sup>, Karunathilake<sup>2</sup>, K.N.,Jayawardana.,N.W.I.A<sup>2</sup>, 2014, Evaluate the effect of lipid based edible coatings for shelf life extension of Guava under refrigerated storage. Proceedings of 3<sup>rd</sup> YSFSymposium,7<sup>th</sup> Feb. HARTI, Colombo pp.185-189.*

- 1. Institute of Post Harvest Technology, Research and Development Centre, Jayanthi Mawatha, Anuradhapura.*
- 2. Department of Agriculture Systems, Faculty of Agriculture, University of Rajarata.*

Loss of weight and reduction of overall quality characteristics of fresh fruits due to moisture evaporation and other metabolic activities are most critical economic problems for both producers and retailers. In Sri Lanka most of the fruits grown send to local market without given any treatment for shelf life extension. This affects for wilting and shriveling and also helps to higher economic loss and less demand for local produce. The present investigation relates to find out the applicability of different compositions of lipid based edible coating (wax) for shelf life extension of fruits like papaya, guava, mango, etc. which include palm oil, glycerol, Sorbitan monooleate (tween 80) and guar gum . In accordance with the present investigation discovered that the shelf life of fresh papaya and mango can be extended up to 10 days and guava for 07 days by means of application of an edible coating formula (Wax) without quality deterioration