

THE INFLUENCE OF WAX PROTECTION FILM ON APPLE FRUITS, IN ORDER TO MAINTAIN THEIR QUALITY DURING COLD STORAGE

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Abstract The physical properties and especially the chemical ones of the beeswax classify it among the best materials to manufacture edible films. It has high hardness, stability, is insoluble in water, semi-permeable for gases, is chemically inert and the taste and smell will not print. Wax contains, in addition to fatty acids and saturated hydrocarbons, free acids, free alcohols and water (Anghel Roxana Mihaela, 2009).

Key words: edible film, beeswax, fruit quality, cold stores