

Supplementary Materials: Effect of Pectin/Nanochitosan-Based Coatings and Storage Temperature on Shelf-life Extension of “Elephant” Mango (*Mangifera Indica* L.) Fruit

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1. Effect of coating on shelf life and some quality traits of mango fruits

Table S1. Effect of coating on the weight loss of mango fruits.

Storage time (day)	Weight loss (%)					
	0	3	6	9	12	15
Uncoated	0	6.9 ^e ± 0.8	16.4 ^e ± 1.2	21.8 ^e ± 1.3		
0.75%NaCS	0	5.6 ^d ± 0.3	8.9 ^d ± 0.4	12.9 ^d ± 0.5	16.5 ^e ± 0.7	
1%NaCS	0	4.5 ^c ± 0.2	7.2 ^c ± 0.3	10.2 ^c ± 0.4	13.8 ^d ± 0.5	
1.25%NaCS	0	3.3 ^a ± 0.2	6.0 ^b ± 0.3	9.0 ^b ± 0.4	12.8 ^c ± 0.5	15.8 ^b ± 0.8
1.5%P/NaCS	0	3.2 ^a ± 0.1	6.3 ^b ± 0.2	9.3 ^{bc} ± 0.5	12.2 ^c ± 0.6	
2%P/NaCS	0	2.2 ^a ± 0.2	4.1 ^a ± 0.1	7.1 ^a ± 0.3	9.6 ^b ± 0.4	12.5 ^a ± 0.9
2.5%P/NaCS	0	2.2 ^a ± 0.2	4.4 ^a ± 0.3	6.4 ^a ± 0.2	8.5 ^a ± 0.2	11.2 ^a ± 0.6

Note: Different lowercase letters (a, b, c) indicate significant differences between storage time (day) in the same columns ($p \leq 0.05$).

Table S2. Effect of coating on firmness of mango fruits.

Storage time (day)	Firmness (N)					
	0	3	6	9	12	15
Uncoated	31.2 ^{aD} ± 1.5	14.2 ^{aC} ± 1.3	4.4 ^{aB} ± 0.9	0.9 ^{aA} ± 0.2		
0.75%NaCS	30.4 ^{aE} ± 1.3	18.6 ^{bD} ± 1.2	10.6 ^{bC} ± 0.9	5.3 ^{bB} ± 0.4	0.5 ^{aA} ± 0.2	
1%NaCS	31.8 ^{aE} ± 1.5	20.6 ^{bcD} ± 1.4	14.5 ^{cC} ± 1.1	7.6 ^{cB} ± 0.9	1.4 ^{aA} ± 0.5	
1.25%NaCS	31.2 ^{aF} ± 1.6	23.1 ^{dE} ± 1.3	19.5 ^{dD} ± 1.2	15.3 ^{dC} ± 1.0	6.8 ^{bb} ± 0.8	3.5 ^{bA} ± 0.4
1.5%P/NaCS	30.4 ^{aE} ± 1.3	22.5 ^{cdD} ± 1.2	16.5 ^{cC} ± 1.3	6.4 ^{bcB} ± 0.9	1.3 ^{aA} ± 0.1	
2%P/NaCS	31.8 ^{aF} ± 1.5	23.6 ^{deE} ± 1.7	18.7 ^{dD} ± 1.1	15.4 ^{dC} ± 0.7	7.5 ^{bb} ± 0.4	0.9 ^{aA} ± 0.4
2.5%P/NaCS	31.2 ^{aF} ± 1.6	25.8 ^{eE} ± 1.1	23.1 ^{ed} ± 1.4	19.9 ^{eC} ± 0.9	10.9 ^{cb} ± 0.6	7.0 ^{cA} ± 0.4

Note: Different lowercase letters (a, b, c) indicate significant differences between storage time (day) in the same columns ($p \leq 0.05$). Different uppercase letters (A, B, C) indicate significant differences between samples in the same rows ($p \leq 0.05$).

Table S3. Effect of coating on color (L^*) of mango fruits.

Storage time (day)	L^* of mango peel					
	0	3	6	9	12	15
Uncoated	53.4 ^{aB} ± 3.1	54.8 ^{aB} ± 2.8	55.8 ^{aA} ± 4.1	72.1 ^{eA} ± 2.9		
0.75%NaCS	53.4 ^{aB} ± 3.3	53.9 ^{aB} ± 2.9	55.1 ^{aAB} ± 2.8	64.5 ^{dAB} ± 3.1	68.2 ^{cA} ± 3.1	
1%NaCS ^{ns}	53.4 ^{aA} ± 2.9	52.6 ^{aA} ± 2.6	54.8 ^{aA} ± 2.8	59.5 ^{cA} ± 3.1	62.8 ^{dA} ± 3.3	
1.25%NaCS	53.4 ^{aAB} ± 2.7	52.9 ^{aA} ± 2.9	53.5 ^{aAB} ± 3.1	57.4 ^{bcAB} ± 3.2	59.9 ^{bcB} ± 3.4	63.4 ^{bA} ± 2.9
1.5%P/NaCS	53.4 ^{aA} ± 3.1	54.1 ^{aAB} ± 2.3	55.0 ^{aB} ± 2.6	58.7 ^{bcAB} ± 2.8	62.1 ^{cAB} ± 2.3	
2%P/NaCS	53.4 ^{aA} ± 3.1	55.2 ^{aAB} ± 2.6	54.2 ^{aAB} ± 2.7	53.5 ^{abBC} ± 2.3	56.7 ^{bc} ± 2.6	59.1 ^{bc} ± 3.0
2.5%P/NaCS	53.4 ^{aB} ± 3.1	53.1 ^{aB} ± 2.5	51.5 ^{abC} ± 2.6	50.4 ^{aC} ± 2.4	47.6 ^{aB} ± 2.1	36.4 ^{aA} ± 2.3

Note: Different lowercase letters (a, b, c) indicate significant differences between storage time (day) in the same columns ($p \leq 0.05$). Different uppercase letters (A, B, C) indicate significant differences between samples in the same rows ($p \leq 0.05$).

Table S4. Effect of coating on color (a^*) of mango fruits.

Storage time (day)	a^* of mango peel					
	0	3	6	9	12	15
Uncoated	-19.1 ^{aA} ± 3.1	-17.2 ^{aA} ± 2.8	-13.2 ^{aA} ± 4.1	2.3 ^{aB} ± 2.9		
0.75%NaCS	-19.1 ^{aA} ± 3.3	-17.5 ^{aA} ± 2.9	-14.1 ^{aA} ± 2.8	-5.2 ^{bB} ± 3.1	2.1 ^{bcC} ± 3.1	
1%NaCS	-19.1 ^{aA} ± 2.9	-18.1 ^{aA} ± 2.6	-15.1 ^{aA} ± 2.8	-6.3 ^{bc} ± 3.1	-0.1 ^{bD} ± 3.3	
1.25%NaCS	-19.1 ^{aA} ± 2.7	-18.2 ^{aA} ± 2.9	-15.9 ^{aA} ± 3.1	-7.4 ^{bB} ± 3.2	-0.8 ^{bB} ± 3.4	1.2 ^{bB} ± 2.9
1.5%P/NaCS	-19.1 ^{aA} ± 3.1	-18.0 ^{aA} ± 2.3	-14.9 ^{aA} ± 2.6	-7.9 ^{bB} ± 2.8	5.7 ^{cC} ± 2.3	
2%P/NaCS	-19.1 ^{aA} ± 3.1	-18.4 ^{aA} ± 2.6	-17.1 ^{aA} ± 2.7	-16.2 ^{aA} ± 2.3	-8.3 ^{aB} ± 2.6	-6.7 ^{aB} ± 3.0
2.5%P/NaCS	-19.1 ^{aA} ± 3.1	-16.6 ^{aAB} ± 2.5	-12.3 ^{aB} ± 2.6	-3.4 ^{bc} ± 2.4	0.4 ^{bcCD} ± 2.1	2.4 ^{bD} ± 2.3

Note: Different lowercase letters (a, b, c) indicate significant differences between storage time (day) in the same columns ($p \leq 0.05$). Different uppercase letters (A, B, C) indicate significant differences between samples in the same rows ($p \leq 0.05$).

Table S5. Effect of coating on color (b^*) of mango fruits.

Storage time (day)	b^* of mango peel					
	0	3	6	9	12	15
Uncoated	27.7 ^{aA} ± 3.1	39.7 ^{cB} ± 2.8	52.3 ^{dC} ± 4.1	33.3 ^{aA} ± 2.9		
0.75%NaCS	27.7 ^{aA} ± 3.3	35.2 ^{bcB} ± 2.9	53.4 ^{dC} ± 2.8	62.3 ^{dD} ± 3.1	51.3 ^{abC} ± 3.1	
1%NaCS	27.7 ^{aA} ± 2.9	32.2 ^{abA} ± 2.6	45.5 ^{cB} ± 2.8	52.3 ^{cC} ± 3.1	48.9 ^{abBC} ± 3.3	
1.25%NaCS	27.7 ^{aA} ± 2.7	31.2 ^{abAB} ± 2.9	39.5 ^{bABC} ± 3.1	47.2 ^{bc} ± 3.2	69.5 ^{cD} ± 18.8	45.6 ^{bBC} ± 2.9
1.5%P/NaCS	27.7 ^{aA} ± 3.1	29.1 ^{aAB} ± 2.3	32.5 ^{aAB} ± 2.6	34.1 ^{aB} ± 2.8	59.0 ^{bcC} ± 2.3	
2%P/NaCS	27.7 ^{aA} ± 3.1	28.8 ^{aA} ± 2.6	31.5 ^{aAB} ± 2.7	34.6 ^{aB} ± 2.4	46.4 ^{abC} ± 2.6	59.0 ^{cD} ± 3.0
2.5%P/NaCS	27.7 ^{aB} ± 3.1	30.5 ^{abBC} ± 2.5	35.0 ^{abCD} ± 2.6	35.2 ^{aD} ± 2.4	38.6 ^{aD} ± 2.1	13.3 ^{aA} ± 2.4

Note: Different lowercase letters (a, b, c) indicate significant differences between storage time (day) in the same columns ($p \leq 0.05$). Different uppercase letters (A, B, C) indicate significant differences between samples in the same rows ($p \leq 0.05$).

Table S6. Effect of coating on hue angle of mango fruits.

Storage time (day)	hue of mango peel					
	0	3	6	9	12	15
Uncoated	113.6 ^a ± 4.2	89.1 ^a ± 3.8	80.6 ^a ± 5.1	74.8 ^a ± 3.9		
0.75%NaCS	113.6 ^a ± 4.2	95.5 ^{ab} ± 3.9	87.2 ^{ab} ± 3.8	79.2 ^{ab} ± 4.1	63.4 ^a ± 4.1	
1%NaCS	113.6 ^a ± 4.2	101.5 ^{bc} ± 3.6	90.4 ^{bc} ± 3.9	79.9 ^{ab} ± 4.1	68.2 ^a ± 4.1	
1.25%NaCS	113.6 ^{aD} ± 4.2	108.6 ^{dD} ± 3.9	96.8 ^{cC} ± 4.1	85.6 ^{bcB} ± 4.2	79.9 ^{bAB} ± 4.4	74.1 ^{bA} ± 3.9
1.5%P/NaCS	113.6 ^{aD} ± 4.2	105.3 ^{cdC} ± 4.3	93.6 ^{bcB} ± 3.6	88.6 ^{cdB} ± 3.8	79.2 ^{bA} ± 4.3	
2%P/NaCS	113.6 ^{aC} ± 4.2	110.4 ^{dC} ± 3.6	96.1 ^{cB} ± 3.8	94.0 ^{dAB} ± 4.3	90.9 ^{cAB} ± 3.6	86.7 ^{cA} ± 4.0
2.5%P/NaCS	113.6 ^{aE} ± 4.2	100.1 ^{bcD} ± 3.5	95.2 ^{cd} ± 3.6	80.3 ^{abC} ± 3.4	64.1 ^{ab} ± 4.1	56.8 ^{aA} ± 4.3

Note: Different lowercase letters (a, b, c) indicate significant differences between storage time (day) in the same columns ($p \leq 0.05$). Different uppercase letters (A, B, C) indicate significant differences between samples in the same rows ($p \leq 0.05$).

Table S7. Effect of coating on color (L*) of mango flesh.

Storage time (day)	L* of mango flesh					
	0	3	6	9	12	15
Uncoated	75.1 ^{aB} ± 3.5	77.0 ^{aB} ± 3.4	61.2 ^{aA} ± 2.8	59.9 ^{aA} ± 2.7		
0.75%NaCS	75.1 ^{aB} ± 3.5	76.8 ^{aB} ± 3.2	72.6 ^{bAB} ± 3.9	70.6 ^{bAB} ± 3.6	67.5 ^{aA} ± 3.5	
1%NaCS	76.8 ^A ± 3.4	76.2 ^{aA} ± 3.6	76.9 ^{bcA} ± 3.8	80.6 ^{cA} ± 3.7	76.9 ^{bA} ± 4.0	
1.25%NaCS	76.8 ^{aB} ± 3.4	75.6 ^{aA} ± 3.9	77.9 ^{bcAB} ± 3.8	80.3 ^{cAB} ± 4.0	83.6 ^{bcB} ± 3.8	75.9 ^{bA} ± 3.2
1.5%P/NaCS	75.1 ^{aA} ± 3.5	77.5 ^{aB} ± 3.4	83.4 ^{dB} ± 4.1	81.9 ^{cAB} ± 3.8	78.4 ^{bAB} ± 3.4	
2%P/NaCS	75.1 ^{aA} ± 3.5	76.4 ^{aB} ± 3.4	76.9 ^{bcAB} ± 3.7	83.3 ^{BC} ± 4.1	85.6 ^{cC} ± 4.2	88.9 ^{cC} ± 3.8
2.5%P/NaCS	75.1 ^{aB} ± 3.5	76.1 ^{aB} ± 2.0	79.9 ^{bcB} ± 3.8	83.4 ^{cC} ± 4.2	76.5 ^{bB} ± 3.5	58.2 ^{aA} ± 2.4

Note: Different lowercase letters (a, b, c) indicate significant differences between storage time (day) in the same columns ($p \leq 0.05$). Different uppercase letters (A, B, C) indicate significant differences between samples in the same rows ($p \leq 0.05$).

Table S8. Effect of coating on color (a*) of mango flesh.

Storage time (day)	a* of mango flesh					
	0	3	6	9	12	15
Uncoated	-19.2 ^{aA} ± 3.5	-8.5 ^{bB} ± 3.4	5.5 ^{cC} ± 2.8	2.7 ^{cC} ± 2.7		
0.75%NaCS	-19.2 ^{aA} ± 3.5	-11.8 ^{abB} ± 3.2	-7.2 ^{bBC} ± 3.9	-4.4 ^{bC} ± 3.6	-1.9 ^{bC} ± 3.5	
1%NaCS	-19.2 ^{aA} ± 3.4	-12.1 ^{abB} ± 3.6	-10.3 ^{abBC} ± 3.8	-4.3 ^{bCD} ± 3.7	-2.1 ^{bD} ± 4.0	
1.25%NaCS	-19.2 ^{aA} ± 3.4	-14.2 ^{abAB} ± 3.9	-12.5 ^{abAB} ± 3.8	-8.9 ^{abBC} ± 4.0	-5.2 ^{abC} ± 3.8	-3.2 ^{abC} ± 3.2
1.5%P/NaCS	-19.2 ^{aA} ± 3.5	-12.8 ^{abAB} ± 3.4	-8.9 ^{abB} ± 4.1	-5.7 ^{abB} ± 3.8		
2%P/NaCS	-19.2 ^{aA} ± 3.5	-16.8 ^{aAB} ± 3.4	-14.9 ^{aAB} ± 3.7	-11.7 ^{aBC} ± 4.1	-10.8 ^{aBC} ± 4.2	-6.2 ^{aC} ± 3.8
2.5%P/NaCS	-19.2 ^{aA} ± 3.5	-15.7 ^{aAB} ± 2.0	-9.9 ^{abBC} ± 3.8	-6.6 ^{abCD} ± 4.2	-2.7 ^{bDE} ± 3.5	1.6 ^{bE} ± 2.4

Note: Different lowercase letters (a, b, c) indicate significant differences between storage time (day) in the same columns ($p \leq 0.05$). Different uppercase letters (A, B, C) indicate significant differences between samples in the same rows ($p \leq 0.05$).

Table S9. Effect of coating on color (b^*) of mango flesh.

Storage time (day)	b^* of mango flesh					
	0	3	6	9	12	15
Uncoated	62.1 ^{aC} \pm 3.5	58.6 ^{aBC} \pm 3.4	53.7 ^{aAB} \pm 2.8	48.3 ^{aA} \pm 2.7		
0.75%NaCS	62.1 ^{aD} \pm 3.5	59.0 ^{aCD} \pm 3.2	54.0 ^{aBC} \pm 3.9	49.1 ^{aAB} \pm 3.6	43.5 ^{ba} \pm 3.5	
1%NaCS	62.1 ^{aC} \pm 3.4	59.1 ^{aC} \pm 3.6	55.0 ^{aBC} \pm 4.8	49.9 ^{aAB} \pm 3.7	45.6 ^{ba} \pm 4.0	
1.25%NaCS	62.1 ^{aD} \pm 3.4	59.1 ^{aCD} \pm 3.9	54.1 ^{aBC} \pm 3.8	52.3 ^{aBC} \pm 4.0	47.3 ^{ba} \pm 3.8	40.3 ^{aA} \pm 3.2
1.5%P/NaCS	62.1 ^{aD} \pm 3.5	59.6 ^{aCD} \pm 3.4	55.1 ^{aBC} \pm 4.1	50.1 ^{aB} \pm 3.8	30.7 ^{aA} \pm 3.4	
2%P/NaCS ^{ns}	62.1 ^{aA} \pm 3.5	62.9 ^{aA} \pm 3.4	63.2 ^{ba} \pm 3.7	64.1 ^{ba} \pm 4.1	66.6 ^{ca} \pm 4.2	69.0 ^{ba} \pm 3.8
2.5%P/NaCS	62.1 ^{aD} \pm 3.5	58.6 ^{aCD} \pm 2.0	53.4 ^{aC} \pm 3.8	45.9 ^{aB} \pm 4.2	41.2 ^{baB} \pm 3.5	38.7 ^{aA} \pm 2.4

Note: Different lowercase letters (a, b, c) indicate significant differences ($p \leq 0.05$). Different uppercase letters (A, B, C) indicate significant differences ($p \leq 0.05$).

Table S10. Effect of coating on hue angle of mango flesh.

Storage time (day)	hue of mango flesh					
	0*	3*	6*	9*	12	15
Uncoated	99.7 ^{aB} \pm 4.8	95.8 ^{aAB} \pm 4.4	93.2 ^{aAB} \pm 3.9	90.1 ^{aA} \pm 4.0		
0.75%NaCS ^{ns}	99.7 ^{aA} \pm 4.8	96.1 ^{aA} \pm 3.9	93.9 ^{aA} \pm 4.1	91.5 ^{aA} \pm 4.3	80.1 ^{aA} \pm 4.2	
1%NaCS	99.7 ^{aB} \pm 4.8	96.8 ^{aB} \pm 4.6	94.6 ^{aB} \pm 4.8	92.5 ^{aB} \pm 4.7	83.6 ^{abA} \pm 5.1	
1.25%NaCS	99.7 ^{aC} \pm 4.8	97.5 ^{aC} \pm 4.5	95.1 ^{aBC} \pm 4.8	93.1 ^{aBC} \pm 5.1	86.6 ^{abcAB} \pm 4.8	80.5 ^{aA} \pm 4.2
1.5%P/NaCS	99.7 ^{aB} \pm 4.8	98.4 ^{aAB} \pm 4.4	95.1 ^{aAB} \pm 5.1	92.1 ^{aAB} \pm 4.8	90.0 ^{bcA} \pm 4.4	
2%P/NaCS ^{ns}	99.7 ^{aA} \pm 4.8	98.5 ^{aA} \pm 4.4	97.3 ^{aA} \pm 4.7	96.1 ^{aA} \pm 4.8	94.8 ^{ca} \pm 5.0	93.2 ^{ba} \pm 5.7
2.5%P/NaCS	99.7 ^{aC} \pm 4.8	97.3 ^{aC} \pm 3.0	95.0 ^{aBC} \pm 4.2	93.0 ^{aBC} \pm 4.8	87.5 ^{a^{bc}B} \pm 4.5	75.7 ^{aA} \pm 4.4

Note: Different lowercase letters (a, b, c) indicate significant differences ($p \leq 0.05$). Different uppercase letters (A, B, C) indicate significant differences ($p \leq 0.05$).

Table S11. Effect of coating on TSS of mango fruits.

Storage time (day)	TSS (%)					
	0	3	6	9	12	15
Uncoated	4.7 ^{aA} ± 0.2	13.0 ^{dB} ± 0.6	17.1 ^{fC} ± 0.7	15.7 ^{bD} ± 0.6		
0.75%NaCS	4.7 ^{aA} ± 0.2	9.5 ^{cB} ± 0.6	16.5 ^{fC} ± 0.7	20.6 ^{eD} ± 0.9	19.4 ^{bD} ± 0.9	
1%NaCS	4.7 ^{aA} ± 0.2	9.1 ^{cB} ± 0.4	15.3 ^{eD} ± 0.6	18.9 ^{dE} ± 0.7	22.1 ^{cF} ± 0.9	20.4 ^{bC} ± 1.0
1.25%NaCS	4.7 ^{aA} ± 0.2	6.2 ^{bB} ± 0.3	12.3 ^{cC} ± 0.6	18.3 ^{cdD} ± 0.8	20.9 ^{cE} ± 0.9	19.5 ^{bE} ± 0.9
1.5%P/NaCS	4.7 ^{aA} ± 0.2	8.9 ^{cB} ± 0.3	14.2 ^{dC} ± 0.6	17.8 ^{cdD} ± 0.9	22.4 ^{cE} ± 1.0	
2%P/NaCS	4.7 ^{aA} ± 0.2	5.6 ^{abA} ± 0.2	10.2 ^{bB} ± 0.5	17.1 ^{cC} ± 0.6	18.2 ^{bD} ± 0.7	20.1 ^{bE} ± 0.9
2.5%P/NaCS	4.7 ^{aA} ± 0.2	4.9 ^{aA} ± 0.3	5.1 ^{aA} ± 0.5	6.8 ^{aB} ± 0.4	8.1 ^{aC} ± 0.5	10.9 ^{aD} ± 0.4

Note: Different lowercase letters (a, b, c) indicate significant differences ($p \leq 0.05$). Different upper-case letters (A, B, C) indicate significant differences ($p \leq 0.05$).

Table S12. Effect of coating on TA of mango fruits.

Storage time (day)	TA (%)					
	0	3	6	9	12	15
Uncoated	0.85 ^{aC} ± 0.04	0.80 ^{aC} ± 0.04	0.65 ^{aB} ± 0.03	0.45 ^{aA} ± 0.02		
0.75%NaCS	0.85 ^{aD} ± 0.04	0.81 ^{aD} ± 0.04	0.68 ^{abC} ± 0.03	0.58 ^{bB} ± 0.02	0.49 ^{aA} ± 0.02	
1%NaCS	0.85 ^{aD} ± 0.04	0.82 ^{aD} ± 0.04	0.69 ^{abC} ± 0.03	0.60 ^{bcB} ± 0.03	0.55 ^{cB} ± 0.02	0.48 ^{aA} ± 0.03
1.25%NaCS	0.85 ^{aD} ± 0.04	0.83 ^{aD} ± 0.04	0.70 ^{bcC} ± 0.03	0.61 ^{bcB} ± 0.02	0.58 ^{bB} ± 0.02	0.52 ^{baA} ± 0.03
1.5%P/NaCS	0.85 ^{aD} ± 0.04	0.83 ^{aD} ± 0.001	0.70 ^{bcC} ± 0.002	0.62 ^{bcB} ± 0.001	0.52 ^{dA} ± 0.001	
2%P/NaCS	0.85 ^{aC} ± 0.04	0.83 ^{aC} ± 0.04	0.75 ^{cB} ± 0.03	0.70 ^{dB} ± 0.03	0.60 ^{dA} ± 0.03	0.56 ^{cA} ± 0.02
2.5%P/NaCS	0.85 ^{aD} ± 0.04	0.83 ^{aCD} ± 0.002	0.81 ^{dC} ± 0.001	0.77 ^{eB} ± 0.002	0.74 ^{eB} ± 0.001	0.70 ^{dA} ± 0.001

Note: Different lowercase letters (a, b, c) indicate significant differences ($p \leq 0.05$). Different upper-case letters (A, B, C) indicate significant differences ($p \leq 0.05$).

Table S13. Effect of coating on Vitamin C of mango fruits.

Storage time (day)	Vitamin C (g/100 g fruit)					
	0	3	6	9	12	15
Uncoated	0.045 ^{aD} ± 0.002	0.040 ^{aC} ± 0.002	0.035 ^{ab} ± 0.001	0.020 ^{aA} ± 0.001		
0.75%NaCS	0.045 ^{aE} ± 0.002	0.041 ^{abD} ± 0.001	0.036 ^{aC} ± 0.002	0.028 ^{bB} ± 0.001	0.025 ^{aA} ± 0.002	
1%NaCS	0.045 ^{aD} ± 0.002	0.041 ^{abD} ± 0.001	0.036 ^{aC} ± 0.001	0.030 ^{bcB} ± 0.002	0.027 ^{abAB} ± 0.001	0.025 ^{aA} ± 0.001
1.25%NaCS	0.045 ^{aD} ± 0.002	0.042 ^{abC} ± 0.002	0.037 ^{ab} ± 0.001	0.032 ^{cdA} ± 0.002	0.031 ^{abA} ± 0.001	0.030 ^{baA} ± 0.002
1.5%P/NaCS	0.045 ^{aE} ± 0.002	0.041 ^{abD} ± 0.001	0.037 ^{aC} ± 0.002	0.033 ^{dB} ± 0.001	0.029 ^{bcA} ± 0.001	
2%P/NaCS	0.045 ^{aC} ± 0.002	0.043 ^{bC} ± 0.001	0.043 ^{bC} ± 0.002	0.040 ^{eB} ± 0.002	0.038 ^{dB} ± 0.002	0.035 ^{cA} ± 0.002

2.5%P/Na	0.045 ^D ± 0.002	0.043 ^{bCD} ±	0.042 ^{bCD} ± 0.001	0.041 ^{eBC} ±	0.039 ^{dB} ± 0.001	0.036 ^{cA} ±
CS		0.002		0.002		0.001

Note: Different lowercase letters (a, b, c) indicate significant differences ($p \leq 0.05$). Different uppercase letters (A, B, C) indicate significant differences ($p \leq 0.05$).

2. Effects of storage temperature on shelf life and some quality traits of mango fruits

Table S14. Effect of storage temperature on weight loss of mango fruits.

Temperature (°C)	coating	Weight loss (%)								
		Storage time (days)								
		0	3	6	9	12	15	18	21	24
17	uncoating	6.9 ^{aB} ± 0.8	5.4 ^{bA} ± 0.2	9.3 ^{dC} ± 0.4	15.8 ^{dD} ± 0.7	21.7 ^{dE} ± 0.9	26.7 ^{cF} ± 1.2			
	coating	6.9 ^{aD} ± 0.8	1.8 ^{aA} ± 1.8	3.4 ^{aB} ± 0.2	5.0 ^{aC} ± 0.3	6.5 ^{aD} ± 0.3	8.4 ^{aE} ± 0.4	10.4 ^F ± 0.5	12.8 ^G ± 0.6	14.3 ^H ± 0.6
	uncoating	6.9 ^{aA} ± 0.8	6.9 ^{cA} ± 0.3	16.4 ^{eB} ± 0.8	21.8 ^{eC} ± 1.0					
	coating	6.9 ^{aC} ± 0.8	2.2 ^{aA} ± 0.1	5.2 ^{bB} ± 0.3	8.5 ^{bD} ± 0.4	11.2 ^{bE} ± 0.5	15.8 ^{bF} ± 0.7			
25	uncoating	6.9 ^{aA} ± 0.8	7.5 ^{cA} ± 0.3	18.1 ^{fB} ± 0.9	23.2 ^{cC} ± 0.9					
	coating	6.9 ^{aB} ± 0.8	3.0 ^{aA} ± 0.1	7.7 ^{cB} ± 0.3	12.6 ^{cC} ± 0.6	17.0 ^{cD} ± 0.8				
	uncoating	6.9 ^{aA} ± 0.8	7.5 ^{cA} ± 0.3	18.1 ^{fB} ± 0.9	23.2 ^{cC} ± 0.9					
	coating	6.9 ^{aB} ± 0.8	3.0 ^{aA} ± 0.1	7.7 ^{cB} ± 0.3	12.6 ^{cC} ± 0.6	17.0 ^{cD} ± 0.8				
32	uncoating	6.9 ^{aA} ± 0.8	7.5 ^{cA} ± 0.3	18.1 ^{fB} ± 0.9	23.2 ^{cC} ± 0.9					
	coating	6.9 ^{aB} ± 0.8	3.0 ^{aA} ± 0.1	7.7 ^{cB} ± 0.3	12.6 ^{cC} ± 0.6	17.0 ^{cD} ± 0.8				
	uncoating	6.9 ^{aA} ± 0.8	7.5 ^{cA} ± 0.3	18.1 ^{fB} ± 0.9	23.2 ^{cC} ± 0.9					
	coating	6.9 ^{aB} ± 0.8	3.0 ^{aA} ± 0.1	7.7 ^{cB} ± 0.3	12.6 ^{cC} ± 0.6	17.0 ^{cD} ± 0.8				

Note: Different lowercase letters (a, b, c) indicate significant differences between storage time (day) in the same columns ($p \leq 0.05$). Different uppercase letters (A, B, C) indicate significant differences between temperature (°C) in the same rows ($p \leq 0.05$).

Table S15. Effect of storage temperature on firmness of mango fruits.

Temperature (°C)	coating	Firmness (N)								
		Storage time (days)								
		0	3	6	9	12	15	18	21	24
17	uncoating	31.2 ^{aF} ± 1.5	23.4 ^{cE} ± 1.2	15.5 ^{dD} ± 0.8	7.2 ^{bC} ± 0.3	2.6 ^{aB} ± 0.2	0.9 ^{aA} ± 0.05			
	coating	31.8 ^{aI} ± 1.5	27.6 ^{dH} ± 1.3	23.4 ^{eG} ± 1.2	19.9 ^{cF} ± 0.9	15.4 ^{cE} ± 0.7	10.3 ^{cD} ± 0.5	6.1 ^C ± 0.3	3.2 ^B ± 0.2	1.2 ^A ± 0.1
	uncoating	31.2 ^{aD} ± 1.5	13.1 ^{aC} ± 0.6	8.4 ^{bB} ± 0.4	0.9 ^{aA} ± 0.01					
	coating	31.2 ^{aF} ± 1.5	25.8 ^{dE} ± 1.2	23.1 ^{eD} ± 1.2	19.9 ^{cC} ± 0.9	10.9 ^{bB} ± 0.5	4.0 ^{bA} ± 0.2			
25	uncoating	31.2 ^{aD} ± 1.5	13.1 ^{aC} ± 0.6	8.4 ^{bB} ± 0.4	0.9 ^{aA} ± 0.01					
	coating	31.2 ^{aF} ± 1.5	25.8 ^{dE} ± 1.2	23.1 ^{eD} ± 1.2	19.9 ^{cC} ± 0.9	10.9 ^{bB} ± 0.5	4.0 ^{bA} ± 0.2			
	uncoating	31.2 ^{aD} ± 1.5	13.1 ^{aC} ± 0.6	8.4 ^{bB} ± 0.4	0.9 ^{aA} ± 0.01					
	coating	31.2 ^{aF} ± 1.5	25.8 ^{dE} ± 1.2	23.1 ^{eD} ± 1.2	19.9 ^{cC} ± 0.9	10.9 ^{bB} ± 0.5	4.0 ^{bA} ± 0.2			
32	uncoating	30.8 ^{aD} ± 1.5	12.6 ^{aC} ± 0.6	5.1 ^{aB} ± 0.2	0.2 ^{aA} ± 0.01					
	coating	30.4 ^{aE} ± 1.5	20.5 ^{bD} ± 1.0	13.8 ^{cC} ± 0.6	6.6 ^{bB} ± 0.3	2.5 ^{aA} ± 0.1				
	uncoating	30.8 ^{aD} ± 1.5	12.6 ^{aC} ± 0.6	5.1 ^{aB} ± 0.2	0.2 ^{aA} ± 0.01					
	coating	30.4 ^{aE} ± 1.5	20.5 ^{bD} ± 1.0	13.8 ^{cC} ± 0.6	6.6 ^{bB} ± 0.3	2.5 ^{aA} ± 0.1				

Note: Different lowercase letters (a, b, c) indicate significant differences between storage time (day) in the same columns ($p \leq 0.05$). Different uppercase letters (A, B, C) indicate significant differences between temperature (°C) in the same rows ($p \leq 0.05$).

Table S16. Effect of storage temperature on color (L*) of mango fruits.

Temperature (°C)	coating	L* of mango fruits								
		Storage time (days)								
		0	3	6	9	12	15	18	21	24
17	uncoating	53.4 ^{aAB} ± 2.1	55.4 ^{abBC} ± 1.9	57.2 ^{abBC} ± 2.4	59.3 ^{bC} ± 2.3	50.2 ^{aB} ± 2.2	43.4 ^{aA} ± 1.8			
	coating	53.4 ^{aA} ± 2.1	53.4 ^{aA} ± 2.6	53.7 ^{aA} ± 2.5	53.9 ^{aAB} ± 2.4	54.2 ^{abAB} ± 2.3	54.8 ^{abAB} ± 2.5	56.2 ^{AB} ± 2.6	58.6 ^{BC} ± 2.9	61.2 ^C ± 2.5
25	uncoating	53.4 ^{aA} ± 2.1	58.8 ^{bAB} ± 2.3	55.8 ^{abB} ± 2.4	72.1 ^{cC} ± 2.8					
	coating	53.4 ^{aA} ± 2.1	55.2 ^{abAB} ± 2.6	54.2 ^{abAB} ± 2.5	53.5 ^{aA} ± 2.4	56.7 ^{bcBC} ± 2.6	59.1 ^{bC} ± 3.0			
32	uncoating	53.4 ^{aA} ± 2.1	55.7 ^{abAB} ± 2.1	58.9 ^{bB} ± 2.6	68.8 ^{cC} ± 2.9					
	coating	53.4 ^{aAB} ± 2.1	52.1 ^{aA} ± 2.4	54.6 ^{abAB} ± 2.1	57.5 ^{abBC} ± 2.3	59.8 ^{cC} ± 2.9				

Note: Different lowercase letters (a, b, c) indicate significant differences between storage time (day) in the same columns ($p \leq 0.05$). Different uppercase letters (A, B, C) indicate significant differences between temperature (°C) in the same rows ($p \leq 0.05$).

Table S17. Effect of storage temperature on color (L*) of mango flesh.

Temperature (°C)	coating	L* of mango flesh								
		Storage time (days)								
		0	3	6	9	12	15	18	21	24
17	uncoating	75.1 ^{aA} ± 3.2	77.5 ^{aAB} ± 3.3	78.9 ^{aAB} ± 3.1	82.7 ^{bB} ± 3.9	82.7 ^{aB} ± 2.5	82.8 ^{aB} ± 3.8			
	coating	75.1 ^{aA} ± 3.2	75.9 ^{aAB} ± 3.6	77.1 ^{aABC} ± 3.5	78.4 ^{abABC} ± 3.9	81.1 ^{aABCD} ± 3.8	85.9 ^{aD} ± 3.8	83.1 ^{CD} ± 3.8	82.4 ^{BCD} ± 3.4	80.2 ^{ABCD} ± 3.5
25	uncoating	75.1 ^{aA} ± 3.2	77.0 ^{aA} ± 2.6	81.2 ^{aA} ± 3.1	79.9 ^{abA} ± 3.2					
	coating	75.1 ^{aA} ± 3.2	79.8 ^{aAB} ± 3.1	76.9 ^{aA} ± 3.5	83.3 ^{bB} ± 2.6	83.3 ^{aB} ± 3.4	83.3 ^{aB} ± 3.6			
32	uncoating	75.1 ^{aA} ± 3.2	78.2 ^{aA} ± 3.1	80.4 ^{aA} ± 2.8	75.0 ^{aA} ± 2.6					
	coating	75.1 ^{aA} ± 3.2	76.6 ^{aA} ± 3.1	78.9 ^{aAB} ± 3.0	80.8 ^{abAB} ± 2.8	83.4 ^{aB} ± 2.9				

Note: Different lowercase letters (a, b, c) indicate significant differences between storage time (day) in the same columns ($p \leq 0.05$). Different uppercase letters (A, B, C) indicate significant differences between temperature (°C) in the same rows ($p \leq 0.05$).

Table S18. Effect of storage temperature on hue color of mango fruits.

Temperature (°C)	coating	Hue color of mango fruits								
		Storage time (days)								
		0	3	6	9	12	15	18	21	24
17	uncoat-	113.6 ^{aD} ± 5.3	108.2 ^{bCD} ± 4.5	103.9 ^{cC} ± 4.3	95.7 ^{dB} ± 4.1	85.6 ^{abA} ± 3.9	79.5 ^{aA} ± 3.9			
	ing									
	coating	113.6 ^{aG} ± 5.3	108.2 ^{bFG} ± 4.9	103.8 ^{cEF} ± 4.3	98.7 ^{dDE} ± 4.1	95.6 ^{cCD} ± 3.9	92.5 ^{bCD} ± 3.8	88.9 ^{BC} ± 3.8	84.5 ^{AB} ± 4.1	80.5 ^A ± 3.4
25	uncoat-	113.6 ^{aC} ± 5.3	89.1 ^{aB} ± 4.1	86.1 ^{bB} ± 3.9	74.8 ^{bA} ± 3.5					
	ing									
	coating	113.6 ^{aC} ± 5.3	110.3 ^{bC} ± 5.3	96.1 ^{cB} ± 4.5	94.0 ^{cdAB} ± 3.8	90.9 ^{cdAB} ± 4.3	86.8 ^{abA} ± 3.8			
32	uncoat-	113.6 ^{aD} ± 5.3	89.2 ^{aC} ± 3.6	70.3 ^{aB} ± 2.9	52.1 ^{aA} ± 3.6					
	ing									
	coating	113.6 ^{aC} ± 5.3	106.9 ^{bBC} ± 4.5	98.8 ^{cB} ± 4.5	87.5 ^{cA} ± 3.8	81.5 ^{aA} ± 3.9				

Note: Different lowercase letters (a, b, c) indicate significant differences between storage time (day) in the same columns ($p \leq 0.05$). Different uppercase letters (A, B, C) indicate significant differences between temperature (°C) in the same rows ($p \leq 0.05$).

Table S19. Effect of storage temperature on hue color of mango flesh.

Temperature (°C)	coating	Hue color of mango flesh								
		Storage time (days)								
		0	3	6	9	12	15	18	21	24
17	uncoat-	99.7 ^{aB} ± 6.2	97.2 ^{abAB} ± 5.2	94.2 ^{bAB} ± 4.6	92.8 ^{bAB} ± 4.3	90.0 ^{aA} ± 4.6	88.7 ^{aA} ± 4.5			
	ing									
	coating	99.7 ^{aD} ± 6.2	99.1 ^{bCD} ± 3.5	97.5 ^{bBCD} ± 3.8	96.2 ^{bBCD} ± 4.1	94.5 ^{aABCD} ± 2.9	93.2 ^{aABCD} ± 3.1	91.8 ^{ABC} ± 3.6	90.0 ^{AB} ± 4.1	88.4 ^A ± 4.2
25	uncoat-	99.7 ^{aB} ± 6.2	96.7 ^{abAB} ± 4.2	93.2 ^{bAB} ± 4.1	90.1 ^{bA} ± 3.8					
	ing									
	coating	99.7 ^{aA} ± 6.2	98.5 ^{bA} ± 4.5	97.3 ^{bA} ± 4.2	96.0 ^{bA} ± 4.1	94.8 ^{aA} ± 3.8	92.2 ^{aA} ± 3.5			
32	uncoat-	99.7 ^{aD} ± 6.2	90.4 ^{aC} ± 3.5	80.4 ^{aB} ± 2.9	72.1 ^{aA} ± 3.6					
	ing									
	coating	99.7 ^{aB} ± 6.2	96.3 ^{abAB} ± 3.8	94.1 ^{bAB} ± 3.8	92.1 ^{bAB} ± 4.1	89.5 ^{aA} ± 3.9				

Note: Different lowercase letters (a, b, c) indicate significant differences between storage time (day) in the same columns ($p \leq 0.05$). Different uppercase letters (A, B, C) indicate significant differences between temperature (°C) in the same rows ($p \leq 0.05$).

Table S20. Effect of storage temperature on the total microbial of mango fruits.

Temperature (°C)	coating	log (CFU/g fruit)								
		Storage time (days)								
		0	3	6	9	12	15	18	21	24
17	uncoat-	1.2 ^{aA} ± 0.1	4.0 ^{cB} ± 0.2	6.3 ^{cC} ± 0.3	8.9 ^{dD} ± 0.4	10.9 ^{dE} ± 0.4	12.5 ^{cF} ± 0.5			
	ing									
	coating	1.2 ^{aA} ± 0.1	1.7 ^{aB} ± 0.1	1.9 ^{aB} ± 0.1	2.3 ^{aC} ± 0.1	2.7 ^{aD} ± 0.1	3.6 ^{aE} ± 0.2	4.0 ^F ± 0.2	4.7 ^G ± 0.2	5.0 ^H ± 0.3
25	uncoat-	1.2 ^{aA} ± 0.1	5.2 ^{dB} ± 0.3	8.9 ^{dC} ± 0.4	12.3 ^{dD} ± 0.4					
	ing									
	coating	1.2 ^{aA} ± 0.1	2.7 ^{bB} ± 0.1	3.2 ^{bC} ± 0.2	4.7 ^{bD} ± 0.2	5.0 ^{bE} ± 0.3	5.3 ^{bE} ± 0.3			

32	uncoat-	1.2 ^{aA} ±	5.7 ^{eB} ±	10.0 ^{eC} ±	13.6 ^{eD} ±	
	ing	0.1	0.3	0.5	0.6	
	coating	1.2 ^{aA} ±	2.4 ^{bB} ±	3.7 ^{bC} ±	4.8 ^{bD} ±	6.2 ^{cE} ±
		0.1	0.1	0.2	0.2	0.3

Note: Different lowercase letters (a, b, c) indicate significant differences between storage time (day) in the same columns ($p \leq 0.05$). Different uppercase letters (A, B, C) indicate significant differences between temperature ($^{\circ}\text{C}$) in the same rows ($p \leq 0.05$).

Table S21. Effect of storage temperature on the count of yeast and mold of mango fruits.

Temperature ($^{\circ}\text{C}$)	coating	log (CFU/g fruit)								
		Storage time (days)								
		0	3	6	9	12	15	18	21	24
17	uncoat-	0.7 ^{aA} ±	1.6 ^{bB} ±	3.0 ^{dC} ±	4.9 ^{dD} ±	6.1 ^{dE} ±	7.4 ^{cF} ±			
	ing	0.1	0.3	0.2	0.3	0.4	0.4			
	coating	0.7 ^{aA} ±	0.8 ^{aAB} ±	1.0 ^{aB} ±	1.5 ^{aC} ±	1.9 ^{aD} ±	2.3 ^{aE} ±	2.8 ^F ± 0.1	3.1 ^G ±	3.7 ^H ±
		0.1	0.1	0.1	0.1	0.2	0.1		0.2	0.2
25	uncoat-	0.7 ^{aA} ±	2.4 ^{cB} ±	5.9 ^{eC} ±	7.6 ^{eD} ±					
	ing	0.1	0.1	0.3	0.6					
	coating	0.7 ^{aA} ±	1.0 ^{aB} ±	1.9 ^{bC} ±	2.4 ^{bD} ±	2.8 ^{bE} ±	3.6 ^{bF} ±			
		0.1	0.1	0.1	0.1	0.1	0.2			
32	uncoat-	0.7 ^{aA} ±	3.9 ^{dB} ±	6.6 ^{fC} ±	8.6 ^{fD} ±					
	ing	0.1	0.3	0.4	0.3					
	coating	0.7 ^{aA} ±	1.9 ^{bB} ±	2.5 ^{cC} ±	3.9 ^{cD} ±	4.6 ^{cE} ±				
		0.1	0.3	0.3	0.2	0.2				

Note: Different lowercase letters (a, b, c) indicate significant differences between storage time (day) in the same columns ($p \leq 0.05$). Different uppercase letters (A, B, C) indicate significant differences between temperature ($^{\circ}\text{C}$) in the same rows ($p \leq 0.05$).

Table S22. Effect of storage temperature on TSS of mango fruits.

Temperature ($^{\circ}\text{C}$)	coating	TSS								
		Storage time (days)								
		0	3	6	9	12	15	18	21	24
17	uncoat-	4.7 ^{aA} ±	6.4 ^{bB} ±	9.1 ^{bC} ±	12.4 ^{bD} ±	17.5 ^{bE} ±	16.4 ^{bF} ±			
	ing	0.2	0.3	0.4	0.3	0.6	0.4			
	coating	4.7 ^{aA} ±	5.1 ^{aA} ±	7.1 ^a ± 0.3	8.7 ^{aC} ±	10.3 ^{aD} ±	12.5 ^{aE} ±	15.6 ^H ±	17.9 ^G ±	19.5 ^H ±
		0.2	0.3		0.6	0.3	0.3	0.4	0.5	0.6
25	uncoat-	4.7 ^{aA} ±	13.0 ^{dB} ±	17.1 ^{dD} ±	15.7 ^{cC} ±					
	ing	0.2	0.5	0.5	0.4					
	coating	4.7 ^{aA} ±	5.6 ^{abB} ±	10.2 ^{cC} ±	17.1 ^{dD} ±	18.2 ^{bE} ±	20.1 ^{cF} ±			
		0.2	0.2	0.4	0.5	0.7	0.7			
32	uncoat-	4.7 ^{aA} ±	17.0 ^{eB} ±	19.5 ^{eC} ±	17.5 ^{dB} ±					
	ing	0.2	0.8	0.7	0.7					
	coating	4.7 ^{aA} ±	7.2 ^{cB} ±	10.4 ^{cC} ±	14.8 ^{cD} ±	20.1 ^{cE} ±				
		0.2	0.4	0.4	0.5	0.7				

Note: Different lowercase letters (a, b, c) indicate significant differences between storage time (day) in the same columns ($p \leq 0.05$). Different uppercase letters (A, B, C) indicate significant differences between temperature ($^{\circ}\text{C}$) in the same rows ($p \leq 0.05$).

Table S23. Effect of storage temperature on TA of mango fruits.

Temper- ature (°C)	coating	Storage time (days)								
		0	3	6	9	12	15	18	21	24
17	uncoat- ing	0.85 ^{aD} ± 0.04	0.83 ^{bD} ± 0.04	0.70 ^{cC} ± 0.03	0.54 ^{cB} ± 0.02	0.50 ^{aB} ± 0.03	0.42 ^{aA} ± 0.02			
	coating	0.85 ^{aG} ± 0.04	0.84 ^{bG} ± 0.04	0.80 ^{eFG} ± 0.03	0.76 ^{eEF} ± 0.03	0.71 ^{cDE} ± 0.03	0.68 ^{cCD} ± 0.03	0.65 ^{BC} ± 0.03	0.61 ^{AB} ± 0.03	0.58 ^A ± 0.02
25	uncoat- ing	0.85 ^{aC} ± 0.04	0.80 ^{bC} ± 0.04	0.65 ^{bB} ± 0.03	0.45 ^{bA} ± 0.02					
	coating	0.85 ^{aD} ± 0.04	0.83 ^{bD} ± 0.03	0.75 ^{dC} ± 0.03	0.70 ^{dB} ± 0.03	0.60 ^{bA} ± 0.02	0.56 ^{bA} ± 0.03			
32	uncoat- ing	0.85 ^{aD} ± 0.04	0.63 ^{aC} ± 0.02	0.49 ^{aB} ± 0.02	0.38 ^{aA} ± 0.02					
	coating	0.85 ^{aC} ± 0.04	0.80 ^{bC} ± 0.03	0.72 ^{cdB} ± 0.03	0.67 ^{dB} ± 0.03	0.52 ^{aA} ± 0.02				

Note: Different lowercase letters (a, b, c) indicate significant differences between storage time (day) in the same columns ($p \leq 0.05$). Different uppercase letters (A, B, C) indicate significant differences between temperature (°C) in the same rows ($p \leq 0.05$).

Table S24. Effect of storage temperature on vitamin C of mango fruits.

Temper- ature (°C)	coat- ing	vitamin C								
		Storage time (days)								
		0	3	6	9	12	15	18	21	24
17	un- coating	0.045 ^{aE} ± 0.002	0.043 ^{cE} ± 0.002	0.039 ^{cD} ± 0.002	0.030 ^{cC} ± 0.001	0.018 ^{aB} ± 0.001	0.011 ^{aA} ± 0.001			
	coating	0.045 ^{aF} ± 0.002	0.044 ^{cF} ± 0.001	0.044 ^{dF} ± 0.003	0.042 ^{dEF} ± 0.003	0.040 ^{cDE} ± 0.003	0.037 ^{bCD} ± 0.002	0.035 ^{BC} ± 0.002	0.033 ^{AB} ± 0.001	0.030 ^A ± 0.002
25	un- coating	0.045 ^{aD} ± 0.002	0.040 ^{bC} ± 0.002	0.035 ^{bB} ± 0.001	0.020 ^{bA} ± 0.001					
	coating	0.045 ^{aD} ± 0.002	0.043 ^{cCD} ± 0.001	0.043 ^{dCD} ± 0.002	0.040 ^{dBC} ± 0.002	0.038 ^{cAB} ± 0.002	0.035 ^{bA} ± 0.002			
32	un- coating	0.045 ^{aD} ± 0.002	0.032 ^{aC} ± 0.001	0.015 ^{aB} ± 0.001	0.008 ^{aA} ± 0.002					
	coating	0.045 ^{aC} ± 0.002	0.040 ^{bC} ± 0.002	0.037 ^{bcC} ± 0.002	0.033 ^{cA} ± 0.002	0.030 ^{bA} ± 0.002				

Note: Different lowercase letters (a, b, c) indicate significant differences between storage time (day) in the same columns ($p \leq 0.05$). Different uppercase letters (A, B, C) indicate significant differences between temperature (°C) in the same rows ($p \leq 0.05$).