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NELLAPA WATCHARAMON / COMPARISION OF FFECTIVENESS OF CHEMICALS TO PROLONG FRESHNESS OF CRAFT PUMPKINS. THESIS ADVISORS :

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Generally pumpkins cannot be stored at room temperature for more than 24 hours before they deteriorate . This study compares the effects of chemicals on the freshness of pumpkins. A rough hard Green group A pell and Yellow Orange 14 A Thai craft pumpkin (weight 2975.27 gram , 1239.09 gram firmness and 2.38 cm. Thickness) was used in this experiment. In a Completely Randomized Design (CRD) study pieces of the craft pumpkin were examined in 12 experiments. In the experiments pieces of the craft pumpkin were immersed in Lime (0.05%, 1%, 1.5%), Alum (4% ,6% , 8 % , 10 %) and in Sodium Metabisulfite (0.75 %, 1%, 1.25 % 1.5%) for 2 hours .

The study shows that the pieces immersed in 8% Alum had the best density (1896.95 g.) The Yellowness color was 64.47 and the weight was 4.826 g. The second best results were yielded with 6% Alum. With a density of 1879.15 g. Yellowness color of 62.29 and weight of 4.958 g. These results differ minimaly from the best result. This results show that the best solution to extend the freshness of craft pumpkins are solution with an Alum content of either 8% or 6%