

**STUDY ON DETERMINATION SUITABLE
CONCENTRATION OF CHITOSAN AND NANO SILVER
PARTICLES MIXTURE IN PRESERVATION OF
GRAPEFRUITS (Dien varieties)**

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Summary

The research was conducted to preserve grapefruit “Dien varieties” with different concentration of chitosan – nano silver particles mixture to observe quality characteristics as total soluble solid, total acid content, sensory evaluation and color change occurs in the preservation process and sensory quality of fruit after the end of the preservation to determine appropriate concentration of mixture. The results showed that appropriate concentration of chitosan – nano silver particles compound mixture are 1,5% chitosan – 3.125 ppm nano silver particles compound. The mixture was applied on Dien varieties and shelflife were reached 80 – 90 days.

Keywords: *Chitosan, nano silver particles compound, grapefruit, Dien varieties, storage.*