CONTENTS

		Page
Acknowledgements		d
Abstract in Thai		f
Abstract in English		h
List of Tables		n
List of figures		o
List of Abbreviations		r
Statement of Originality in Thai		t
Statement of Originality in English		u
Chapter 1	Introduction	1
	1.1 Principles and rationale	1
	1.2 General objectives	3
	1.3 Usefulness of research	3
Chapter 2	Literature reviews	4
	2.1 Tangerines	4
	2.1.1 Nutritive value	4
	2.1.2 Tangerine characteristics	6
	2.1.3 The status of tangerine production in Thailand	12
	2.1.4 Problems involve tangerines production in Thailand	15
	2.2 Ethion	17
	2.2.1 Characteristics and properties of ethion	18
	2.2.2 Mode of action, classification and utilization	21
	2.2.3 Acute toxicity	21
	2.2.4 Impact on environmental and living creatures	23
	2.2.5 Impact on environment	24

2.3 Principles of insect-pest control 25
2.3.1 Physical and mechanical control 26
2.3.2 Cultural control 26
2.3.3 Host plant resistance 26
2.3.4 Biological control 26
2.3.5 Legislative or regulatory method 27
2.3.6 Chemical control 27
2.4 Pesticides removal techniques 27
2.4.1 Rinsing with tap water 28
2.4.2 Blanching 28
2.4.3 Washing with salt 28
2.4.4 Soaking in potassium permanganate 28
2.4.5 Washing with vinegar 29
2.4.6 Washing with detergent 29
2.4.7 Using a commercial fruit cleaner 29
2.4.8 Fruit and vegetable super cleaner 29
2.5 Advanced oxidation processes 30
2.6 TiO_2 photocatalysis 31
2.7 Bioassay systems and techniques 36
2.7.1 *in vivo* techniques 36
2.7.2 *in vitro* techniques 37
2.7.3 *ex vivo* techniques 37
2.8 Brine shrimp bioassay for chemical toxicity test 38

Chapter 3 Optimum conditions and oxidative degradation of treated ethion solution by titanium dioxide photocatalysis 39
3.1 Introduction 39
3.2 Materials and methods 40
3.2.1 Degradation of standard ethion solution by TiO_2 photocatalysis 41

3.2.2 Oxidative degradation of treated ethion solution by titanium dioxide photocatalysis 43
3.3 Results and discussion 44
3.3.1 Degradation of standard ethion solution by TiO_2 photocatalysis 44
3.3.2 Oxidative degradation of treated ethion solution by titanium dioxide photocatalysis 52
3.4 Conclusion 69

Chapter 4 Reduction of ethion in tangerine fruits using titanium dioxide photocatalysis 70
4.1 Introduction 70
4.2 Materials and methods 71
4.2.1 Ethion degradation of tangerine fruits after washing by TiO_2 photocatalysis 71
4.2.2 Effects of TiO_2 photocatalysis on postharvest qualities of tangerine fruits 72
4.3 Results and discussion 76
4.3.1 Ethion degradation of tangerine fruits after washing by TiO_2 photocatalysis 76
4.3.2 Effects of TiO_2 photocatalysis on postharvest qualities of tangerine fruits 78
4.4 Conclusion 100

Chapter 5 Toxicity of degraded ethion and wastewater after washing tangerine fruits by titanium dioxide photocatalysis 101
5.1 Introduction 101
5.2 Materials and methods 102
5.2.1 Toxicity of degraded ethion after titanium dioxide photocatalysis by bioassay method 102

5.2.2 Ethion concentration of wastewater washing from tangerine after TiO_2 photocatalysis for 60 min 103

5.3 Results and discussion 104

5.3.1 Toxicity of degraded ethion after titanium dioxide photocatalysis by bioassay method 104

5.3.2 Ethion concentration of wastewater washing from tangerine after TiO_2 photocatalysis for 60 min 110

5.4 Conclusion 112

Chapter 6 Overall conclusion 113

References 114

Appendix 131

Curriculum vitae 147

LIST OF TABLES

Table		Page
2.1	The nutrition value of tangerines at the serving size 100 g	5
2.2	The areas (hectare) of tangerine production in Chiang Mai Province during 2008-2013	13
2.3	The quantity of tangerine production (tonnes) in Chiang Mai province During 2008-2013	14
2.4	Chemical residues contaminated tangerine produce during November 2008 December 2009, in Chiang Mai, Lampang and Lamphun provinces	16
2.5	Chemical residues contaminated in tangerine fruits, water resources and soils within tangerine orchards in Chiang Mai Province, 2010	17
2.6	The chemical and physical properties of ethion	18
2.7	Acute and chronic toxicity of ethion	22
2.8	Impacts of ethion on living creatures	23
2.9	Impacts of ethion on environment	24
2.10	Oxidation-reduction potential of chemical species used in water treatment	32
2.11	Comparison of oxidation potential of various oxidizing agents	33
3.1	The first-order kinetic model fitted to the ethion degradation	52
4.1	Postharvest qualities of tangerine fruits after washing with TiO_2 photocatalysis and storage at 5°C for 0 day	80
4.2	Postharvest qualities of tangerine fruits after washing with TiO_2 photocatalysis and storage at 5°C for 45 days	81
5.1	Bioassay toxicity test at 18 h with brine shrimp (*Artemia salina* L.) of standard ethion solution (1 mg L^{-1}) after TiO_2 photocatalysis treatment	107

LIST OF FIGURES

Figure		Page
2.1	Cross sectional of tangerine fruits presenting various anatomical parts of tangerine	9
2.2	Long sectional presenting vascular bundles and fruitlets of navel fruit	9
2.3	Schematic diagram : epidermal layer, cutin, and wax on peel of citrus	10
2.4	The chemical structure of ethion	18
2.5	Schematic representation of the mechanism of TiO_2 photocatalysis	36
3.1	Schematic diagram of the TiO_2 photocatalysis treatment set up for ethion reduction in vitro	41
3.2	Iodine liberation during TiO_2 photocatalysis at different concentrations of TiO_2 for 60 min	47
3.3	Percent of standard ethion (1 mg L^{-1}) degradation during TiO_2 photocatalysis at different concentrations of TiO_2 for 60 min	48
3.4	Iodine production corresponding to the ethion degradation percentage during TiO_2 photocatalysis at different concentrations of TiO_2 for 60 min	49
3.5	Ethion concentration changes during TiO_2 photocatalysis at different concentrations of TiO_2 for 60 min	50
3.6	The degradation kinetics of ethion during TiO_2 photocatalysis at different concentrations of TiO_2 for 60 min	51
3.7	pH value of standard ethion solution during TiO_2 photocatalysis at different concentrations of TiO_2 for 60 min	54
3.8	Temperature of standard ethion solution during TiO_2 photocatalysis at different concentrations of TiO_2 for 60 min	55
3.9	Oxidation-reduction potential (ORP) of ethion solution during TiO_2 photocatalysis at different concentrations of TiO_2 for 60 min	56
3.10	Sulphate concentration of ethion solution during TiO_2 photocatalysis at different concentrations of TiO_2 for 60 min	59
3.11	Phosphate concentration of ethion solution during TiO_2 photocatalysis at different concentrations of TiO_2 for 60 min	60
3.12	Possible pathway (1) of ethion degradation by TiO_2 photocatalysis	64

3.13	Possible pathway (2) of ethion degradation by TiO_2 photocatalysis	65
3.14	Possible product (1) from ethion degradation by TiO_2 photocatalysis	66
3.15	Possible product (2) from ethion degradation by TiO_2 photocatalysis	67
3.16	Possible product (3) from ethion degradation by TiO_2 photocatalysis	68
4.1	Ethion degradation in tangerine fruits after treated by TiO_2 photocatalysis for 60 min.	77
4.2	Changes in fruit firmness after washing with TiO_2 photocatalysis for 60 min and storage at 5°C for 45 days	79
4.3	Changes in total soluble solids after washing with TiO_2 photocatalysis for 60 min and storage at 5°C for 0 day	83
4.4	Changes in total soluble solids after washing with TiO_2 photocatalysis for 60 min and storage at 5°C for 45 days	83
4.5	Changes in titratable acidity after washing with TiO_2 photocatalysis for 60 min and storage at 5°C for 0 day	85
4.6	Changes in titratable acidity after washing with TiO_2 photocatalysis for 60 min and storage at 5°C for 45 days	85
4.7	Changes in ascorbic acid content after washing with TiO_2 photocatalysis for 60 min and storage at 5°C for 0 day	87
4.8	Changes in ascorbic acid content after washing with TiO_2 photocatalysis for 60 min and storage at 5°C for 45 days	87
4.9	Changes in peel L value after washing with TiO_2 photocatalysis for 60 min and storage at 5°C for 0 day	89
4.10	Changes in peel L value after washing with TiO_2 photocatalysis for 60 min and storage at 5°C for 45 days	89
4.11	Changes in chroma values (a*) after washing with TiO_2 photocatalysis for 60 min and storage at 5°C for 0 day	90
4.12	Changes in chroma values (a*) after washing with TiO_2 photocatalysis for 60 min and storage at 5°C for 45 days	90
4.13	Changes in hue angle value (b*) after washing with TiO_2photocatalysis for 60 min and storage at 5°C for 0 day	91
4.14	Changes in hue angle value (b*) after washing with TiO_2photocatalysis for 60 min and storage at 5°C for 45 days	91

4.15 Tangerine fruits appearance after washing with TiO_2 photocatalysis for 60 min 92
4.16 Tangerine fruits appearance after washing with TiO_2 photocatalysis for 60 min and storage at 5°C for 45 days 93
4.17 Weight loss of tangerine fruits after washing with TiO_2 photocatalysis for 60 min and storage at 5ºC for 45 days 95
4.18 Total microorganism count of tangerine fruits after washing with TiO_2 photocatalysis for 60 min and storage at 5°C for 45 days 97
4.19 Ethion residue in tangerine fruits after washing with TiO_2 photocatalysis for 60 min and storage at 5ºC for 45 days 99
5.1 Materials and method of brine shrimp hatching: marine salt (A), eggs of brine shrimp (B), hatching set-up (C) and adult brine shrimp (D). 103
5.2 Linear regression of the brine shrimp (*Artemia salina* L.) in treated standard ethion solution 106
5.3 LC_{50} value to the brine shrimp (*Artemia salina* L.) toxicity of ethion after treated by TiO_2 photocatalysis for 15, 30, 45 and 60 min 108
5.4 The brine shrimps (*Artemia salina* L.) at 18 h in vary standard ethion concentrations (0.1, 1.0, 10 and 100 mg L^{-1}) 109
5.5 The brine shrimps (*Artemia salina* L.) at 18 h in treated ethion solutions with TiO_2 photocatalysis 109
5.6 Ethion concentration of wastewater from tangerine washing by TiO_2 photocatalysis for 15, 30, 45 and 60 min 111

ABBREVIATIONS

%	Percent
°C	Degree Celsius
°F	Degree Fahrenheit
µl	Microliter
$^{\bullet}O$	Oxyl radical
$^{\bullet}OH$	Hydroxyl radical
$^{\bullet}O_2^-$	Superoxide
ADI	*Acceptable daily intake*
Ai	Active ingredient
AOPs	Advanced oxidation processes
CAS	Chemical Abstracts Service
Cl^-	Chloride ion
EC	Electric Conductivity
g	Gram
GC-FPD	Gas chromatography - flame photometric detector
GC-MS	Gas chromatography - mass spectrometry
GR	Granule
GRAS	Generally recognized as safe
FAO	Food and Agriculture Organization of the United Nations
ACFS	National Bureau of Agricultural Commodity and Food Standards
h	Hour
ha	Hectare
IC	Ion chromatography
k	Kinetic
kg	KilogramkHz
kHz	Kilohertz
MHz	Megahertz
L	Liter

LC_{50}	Lethal concentration fifty
LD_{50}	Lethal dose fifty
mg	Milligram
min	Minute
mM	Millimole
ml	Milliliter
m/z	Mass-to-charge ratio (*m* = mass of ion, and *z* = charge
MRLs	Maximum residue limits
NIST	National Institute for Standard Technology
NOAEL	No observed adverse effect level
ns	Nano second
O_2	Oxygen
O_3	Ozone
OPIs	Organophosphorus Insecticides
Ops	Organophosphorous
ORP	Oxidation-reduction potential
pH	Potential of hydrogen ion
PHI	Pre Harves Interval
PO_4^{3-}	Phosphate ion
RH	Relative humidity
SO_4^{2-}	Sulphate ion
TCP	3,5,6-trichloro-2-pyridinol
TiO_2	Titanium dioxide
UV	Ultraviolet
WP	Wettable Powder

ข้อความแห่งการริเริ่ม

ข้าพเจ้าขอยืนยันว่าวิทยานิพนธ์ที่นำเสนอนี้เป็นผลงานต้นฉบับที่นำขบวนการโฟโตแคตาไลซิสที่มีไททาเนียมไดออกไซด์เป็นตัวเร่ง มาใช้ลดสารตกค้างอีไทออนในขบวนการหลังการเก็บเกี่ยวของส้มเขียวหวาน ซึ่งสามารถใช้ลดสารตกค้างได้ และมีแนวโน้มไม่เป็นพิษต่อสิ่งมีชีวิต อีกทั้งไม่ทำให้ส้มเขียวหวานสูญเสียคุณภาพหลังการเก็บเกี่ยวด้วย

STATEMENT OF ORIGINALITY

I declare that this dissertation represents my original work on using titanium dioxide photocatalysis in reduction of ethion residue in postharvest tangerines with no toxic tendencey to living creatures. Moreover, tangerines have not loss the postharvest qualities.