

CONTENTS

	Page
Acknowledgement	c
Abstract in Thai	d
Abstract in English	f
List of Tables	j
List of Figures	k
List of Abbreviations	m
Chapter 1 Introduction	1
1.1 Statement and Rationale of Study	1
1.2 Objectives	3
1.3 Research scope	3
Chapter 2 Literature Reviews	4
2.1 Mango	4
2.2 Mango anthracnose (<i>Colletotrichum gloeosporioides</i>)	6
2.3 Pesticides on mango	10
2.4 Plasma and non-thermal plasma	15
Chapter 3 Materials and Methods	26
3.1 Materials	26
3.2 Effect of NTP on decontamination of pesticide residues covered on mango and physicochemical as well as sensory attributes of fruit	27
3.3 Effects of NTP on the inactivation of <i>C. gloeosporioides</i> causing anthracnose disease of mango fruit	35
3.5 Statistical analysis	38

Chapter 4 Results and Discussion	40
4.1 Effect of NTP on degradation pesticide residues, physicochemical properties and sensory attributes of mango before and after plasma treatments	40
4.2 Effects of NTP on inactivation of <i>C. gloeosporioides</i> caused anthracnose disease in mango fruits	57
Chapter 5 Conclusions and Recommendations	70
5.1 Conclusions	70
5.2 Recommendations	71
References	72
List of Publications	92
Appendix	93
Appendix A	93
Appendix B	95
Curriculum Vitae	97

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LIST OF TABLES

		Page
Table 3.1	Conditions and codes of different plasma treatments for decontamination of pesticide residues covered in mango fruits	30
Table 3.2	Conditions and codes of different NTP conditions to treat mycelium on PDA agar and spore suspension of <i>C. gloeosporioides</i>	37
Table 4.1	Effect of NTP treatments on degradation of chlorpyrifos residues in mango	41
Table 4.2	Effect of NTP treatments on degradation of cypermethrin residues in mango	42
Table 4.3	Effect of NTP treatments on degradation of carbendazim residues in mango	44
Table 4.4	Color parameters of control and mango treated NTP	50
Table 4.5	Texture profile analysis (TPA) of the control and mango treated NTP	51
Table 4.6	Carotenoid and TPC of mango with and without NTP treatments	55
Table 4.7	Sensory attributes of NTP treated mango comparing with the control (raw fresh fruit) and conventional hot water treatment	57
Table 4.8	Mycelial growth of <i>C. gloeosporioides</i> on PDA petri dishes with and without NTP treatments	59

LIST OF FIGURES

	Page
Figure 2.1	7
Figure 2.2	8
Figure 2.3	12
Figure 2.4	12
Figure 2.5	14
Figure 2.6	17
Figure 2.7	18
Figure 2.8	22
Figure 2.9	22
Figure 2.10	23
Figure 3.1	28
Figure 3.2	29
Figure 3.3	36
Figure 4.1	47
Figure 4.2	47
Figure 4.3	48
Figure 4.4	52

Figure 4.5	Total soluble solid (TSS) content of the control and mango treated NTP	52
Figure 4.6	TA of mango flesh of control and plasma treatment	53
Figure 4.7	Ascorbic acid content of the control and mango treated NTP	54
Figure 4.8	Effect of NTP treatments on mycelium growth of <i>C. gloeosporioides</i> during 8-day incubation period	60
Figure 4.9	Mycelial growth of <i>C. gloeosporioides</i> treated 5L_7min NTP during 8-day incubation comparing with the control	61
Figure 4.10	Effect of NTP treatments on number of <i>C. gloeosporioides</i> spore	62
Figure 4.11	Severity of anthracnose disease of mango fruit treated with NTP conditions and the control during storage at 28-33°C for 12 days	63
Figure 4.12	Percentage of disease symptoms on mango surface treated with NTP conditions and the control during storage at 28-33°C for 12 days	64
Figure 4.13	Growth of anthracnose disease on inoculated mango fruits	65
Figure 4.14	Emission signal at 310 nm of wavelength (OH radicals spectrum) of different NTP treatments for inhibition growth of <i>C. gloeosporioides</i>	67
Figure 4.15	H_2O_2 concentration according to different NTP conditions for inhibition growth of <i>C. gloeosporioides</i>	68
Figure A-1	Standard curve of chlorpyrifos	93
Figure A-2	Standard curve of cypermethrin	93
Figure A-3	Standard curve of carbendazim	94
Figure B-1	Mango treated NTP discharged in $NaHCO_3$ solution	95

LIST OF ABBREVIATIONS

AOAC	Association of Official Analytical Chemists
FW	Fresh Weight
GA	Gliding Arc
GAE	Gallic Acid Equivalents
GC	Gas Chromatography
HPLC	High Performance Liquid Chromatography
MRLs	Maximum Residue Limits
NTP	Non-thermal Plasma
OES	Optical Emission Spectroscopy
PDA	Potato Dextrose Agar
RH	Relative Humidity
ROS	Reactive Oxygen Species
TA	Titratable Acidity
TCC	Total Carotenoid Content
TPC	Total Phenolic Content
TSS	Total Soluble Solids
UV	Ultraviolet