

Anexo L: Acidez titulable, °Brix y pH de gulupas empacadas en *Xtend*[®] y sin empacar

Semana	Acidez titulable % ácido cítrico / g		Solidos solubles totales °Brix		pH	
	Control	<i>Xtend</i> [®]	Control	<i>Xtend</i> [®]	Control	<i>Xtend</i> [®]
0	4,28 ± 0,37	4,28 ± 0,37	15 ± 0,8	15,7 ± 0,2	2,91 ± 0,03	2,91 ± 0,03
1	4,40 ± 0,21	3,44 ± 0,22	15 ± 1,0	15,9 ± 0,4	2,91 ± 0,03	2,93 ± 0,03
2	3,02 ± 0,21	2,70 ± 0,26	16 ± 0,4	16,5 ± 0,4	2,96 ± 0,04	3,08 ± 0,04
3	3,09 ± 0,31	3,09 ± 0,18	16 ± 1,0	16,5 ± 0,3	3,07 ± 0,04	2,95 ± 0,03
4	3,15 ± 0,30	3,09 ± 0,18	16 ± 0,8	16,2 ± 0,7	3,03 ± 0,04	2,99 ± 0,02
5	2,99 ± 0,24	2,62 ± 0,28	16 ± 0,1	16,9 ± 0,8	3,08 ± 0,04	3,13 ± 0,04

Anexo M: Comparación de las frutas a las 7 semanas de almacenamiento

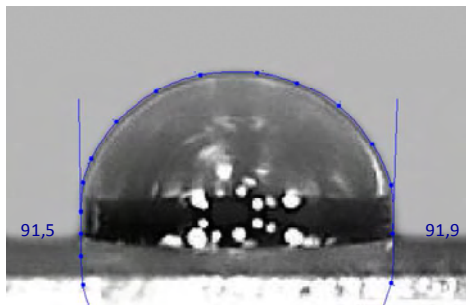


Anexo N: Forma como se desarrolló el panel sensorial

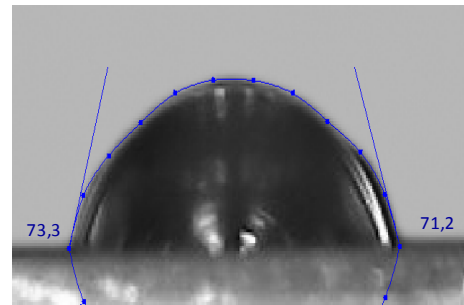


Anexo O: Ángulos de contacto sobre diferentes formulaciones

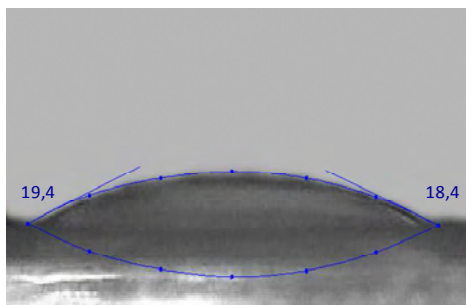
LDPE %



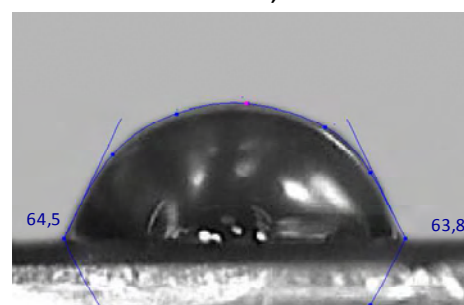
MOG 1,0 %



SPAN 1,0 %



GLIG 1,0 %



6. Bibliografía

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