

How to keep watermelon fresh for 6 months

How to keep fresh watermelons within 6 months of Indians

There is nothing wonderful and refreshing by enjoying a cool watermelon in the hot heat of summer. **Watermelon** is not only a refreshing fruit but also a particularly healthy fruit.

Every one of us likes to eat watermelon, but watermelon is not a fruit all year round. Therefore, we only have the opportunity to enjoy delicious, sweet watermelons in the summer. Even people who like to eat watermelons mean **ways to preserve** watermelons until winter so they can eat them at any time.

Below is a simple watermelon preservation method derived from India. In this way, watermelon can be fresh within **6 months**.

How to choose a delicious watermelon



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1. The most important thing when choosing watermelons is to pay close attention to the watermelon skin. Try to find fruits that are not cracked, dark or have bruises because they are easily broken. If you do not choose carefully, you will not achieve the expected results.
2. Do not choose melons that are too big to keep them fresh for a long time. In this case, it is best to choose watermelons weighing about 4kg.
3. Choose medium-sized, thick-skinned berries. Do not choose mature ripe fruit, because it is more likely to be damaged than others.

Create a preservation layer



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This watermelon preservation method originated from India. This method basically covers the entire skin of the watermelon with a layer of paraffin oil or wax to protect it from the effects of the external environment, while balancing the moisture in the melon. This protection is created in the following way:

1. First, clean the outer skin of the watermelon with a dry cloth (*no need to wash*).
2. Next, melt paraffin oil or candle wax. Note, you should use colorless, odorless candles and remove candle wicks to prevent the melon from affecting the taste.
3. Afterwards, allow the solution to cool for a short period of time and pour evenly onto the surface of the watermelon. Notice to pour evenly over the entire shell of the watermelon, cover with a thick layer of wax about 0.5cm.
4. Finally, wait for the wax to cool and harden.

Storage and storage



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1. Put watermelons in a container full of straw or newspaper liner around. Then, put the box in a cool dry place, avoid direct contact with sunlight.
2. Leave in the cellar or food storage area, otherwise the attic will be the ideal place to help preserve watermelons. Note to keep away from heating equipment.
3. Check the melon often to make sure there are no abnormal signs on the wax surface.



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When you want to eat, you just need to get rid of the outer layer of wax, wash the shell and then enjoy it immediately. The above method is simple and effective, isn't it?

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