

热处理条件对真空包装甜玉米品质和储藏期影响的研究

Study on Effect of Heat Treatments on Quality and Storability of Vacuum Packed Sweet Corn

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作者	单位
冯凤琴	浙江大学
王世恒	千岛湖绿色农业有限公司
徐仁政	千岛湖绿色农业有限公司

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中文摘要:

研究了真空包装甜玉米加工过程中预热和杀菌条件对产品质量和储藏期的影响。结果表明,无论是预热还是杀菌阶段,高压热处理(120℃)都会使甜玉米的蔗糖含量显著下降,色泽变暗、变红。预热对甜玉米的品质影响最大,其次是杀菌。常压预热和杀菌的真空包装甜玉米在冷藏条件(4~6℃)下,其品质可在较长时间内(3~6个月)基本保持不变。

英文摘要:

The effect of conditions of pre heating and sterilizing on the quality and storability of vacuum packed sweet corn was studied. The results showed that the sucrose content of sweet corn processed by high pressure sterilizing and/or pre heating (120 °C) would be decreased and the color would become darker and redder. Between the two factors, pre heating had bigger effect on the quality of sweet corn than sterilizing. The quality of vacuum packed sweet corn processed by pre heating and sterilizing at 100 °C was good on the whole after stored at 4~6 °C for 3~6 months.

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