



## 不同保鲜膜包装对鲜切哈密瓜品质的影响

周任佳<sup>1,2</sup>, 乔勇进<sup>2</sup>, 王海宏<sup>2</sup>, 陈召亮<sup>2</sup>

1.上海理工大学 医疗器械与食品学院, 上海 200093; 2.上海市农业科学院 农产品保鲜加工研究中心, 上海 201403

### Effect of different preservative film packages on the quality of fresh-cut Hami melons

ZHOU Ren-jia<sup>1,2</sup>, QIAO Yong-jin<sup>2</sup>, WANG Hai-hong<sup>2</sup>, CHEN Zhao-liang<sup>2</sup>

1. Department of Food Science, School of Medical Instrument and Food Engineering, University of Shanghai for Science and Technology, Shanghai 200 China; 2. Agricultural Products Storage and Processing Research Center, Shanghai Academy of Agriculture Science, Shanghai 201403, China

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**摘要** 为了明确不同包装材料对鲜切哈密瓜贮藏品质的影响, 选择厚度均为0.03 mm的聚乙烯膜(PE)、聚乙烯微孔膜(PE微孔)、定向聚丙烯膜(OPP)和聚氯乙烯膜(PVC)为包装材料, 将包装好的鲜切哈密瓜置于5℃, 相对湿度85%~95%的冷库中贮藏, 研究其对鲜切哈密瓜品质的影响. 结果表明: 0.03 mm聚乙烯膜能较好地抑制鲜切哈密瓜呼吸强度和水分散失, 降低可溶性固形物和维生素C的消耗, 维持较好的硬度和色泽, 抑制多聚半乳糖醛酸酶和纤维素酶活性. 0.03 mm聚乙烯膜包装的鲜切哈密瓜在贮藏10 d时仍能维持较好的商品价值, 保鲜效果最好.

**关键词:** 鲜切哈密瓜 保鲜膜包装 品质

**Abstract:** In order to define the effect of different preservative films on quality of fresh-cut Hami melon, the fresh-cut Hami melons were packaged by PE film, PE microbore film, OPP film and PVC film with the thickness of 0.03 mm, stored at 5℃ and 85%~95% RH for 13 days, testing their respiration rate, weight loss rate, firmness, luminosity, content of total soluble solid and vitamin C, activity of PG and CX, and sensory characteristics at days of 0, 1, 4, 7, 10, 13. Fresh-cut Hami melons packaged with 0.03 mm PE film showed low respiration rate and moisture loss, maintained content of total soluble solid, vitamin C, firmness and luminosity well, restrained the activity of PG and CX obviously. PE film (0.03 mm) is the optimal package film for fresh-cut Hami melon. Overall fresh-cut Hami melon packaged with it, stored at 5℃ and 85%~95% RH for 10 days still maintained good commodity value.

**Key words:** fresh-cut Hami melon preservative film package quality

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