

食品科学

天然保鲜剂对韭薹保鲜效果的研究

吴传万<sup>1</sup>,杜小凤<sup>2</sup>,王连臻<sup>2</sup>,杨文飞<sup>2</sup>,周青<sup>2</sup>,顾大路<sup>2</sup>,王伟中<sup>2</sup>

1淮安市农业科学研究所, 江苏淮安223001; 2淮阴工学院农学与食品工程系, 江苏淮安223002

摘要:

本文旨在研究本课题组自制的天然保鲜剂在韭薹保鲜中的应用效果, 结果表明: 20 mL/L天然保鲜剂处理可显著抑制韭薹储藏期间的失重率、呼吸强度、腐烂指数和花苞开放率的上升, 保持较高的叶绿素和维生素C含量, 降低苯丙氨酸解氨酶(PAL)、过氧化物酶(POD)和肉桂酸脱氢酶(CAD)活性, 抑制纤维素和木质素积累, 从而延缓韭薹的衰老与品质下降, 延长储藏寿命, 达到保鲜目的, 显示出天然保鲜剂在韭薹采后保鲜中具有良好的应用前景。

关键词: 韭薹 天然保鲜剂 保鲜效果

Study on fresh-keeping effect of natural preservative agent on Chinese chive scapes

Wu Chuanwan<sup>2, 2, 2, 2, 2, 2</sup>

Abstract:

The effect of natural preservative agent on postharvest quality and lignification of Chinese chive scapes (*Allium tuberosum* Rottler ex Sprengel) was examined during storage at room temperature. The results showed that the treatment with 20 mL L<sup>-1</sup> natural preservative agent significantly delayed weight loss, decay index and opening rate of flowers, maintained higher chlorophyll and ascorbic acid contents, inhibited respiration rate, reduced the activities of the enzymes phenylalanine ammonia lyase, cinnamyl alcohol dehydrogenase and peroxidase, and retarded lignin and cellulose accumulation. The results suggest that the treatment with natural preservative agent may be a promising technique to maintain postharvest quality of Chinese chive scapes.

Keywords: Chinese chive scape natural preservative agent fresh-keeping effect

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通讯作者: 吴传万

作者简介:

作者Email: wuchuanwan@yahoo.com.cn

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