园艺与食品科学

药物处理对鲜切兰州百合贮藏性的影响

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由于市场的需求,兰州百合需要均一剥除鳞片重新拼接加工,该过程明显缩短了百合的保质期。本研究采 用3种化学药物单独使用及两种药物互配来处理鲜切百合鳞片。结果表明:药物处理后的百合随贮藏时间的延长 呼吸强度呈下降趋势:腐烂率较对照组低,感官指标明显优于对照组。药物处理中,尤以250mg/kg柠檬酸与 1000mg/kg次氯酸,10%的抗坏血酸与1000mg/kg的次氯酸互配液浸泡处理百合鳞片效果最好,用此法可使 ▶复制索引 切割百合低温下的贮藏期由现有的10d延长至21d.

药物处理; 贮藏期; 切割百合 关键词

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Effect of Chemicals Treatment on the Storage Life of Fresh-cut Lily Bulb

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Due to the requirement of abroad market, Lanzhou lily bulb requires to be peeled into pieces and washed, then dried and put the pieces to form bulb again, which greatly shortens the storage life. In this study, fresh-cut lily bulb was treated with three single chemicals and their mixed solutions respectively. The result showed that there was a gradual decrease of respiration rate of fresh-cut lily after having been treated with chemicals as storage time lasted, and the spoil rate was lower in comparison with untreated group, the sensory evaluation is superior obviously to untreated group. Among the treatments, the two mixed chemical groups, e.g. 250mg/kg citric acid + 1000mg/kg hypochlorous acid and 10% ascorbic +1000mg/kg hypochlorous acid had the best effect. This method can prolong the storage life from 10d to 21d under lower temperature.

Key words chemical treatment storage life fresh-cut lily bulb

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