

真空预冷处理对青花菜贮藏期间生理活性的影响 Effect of Vacuum Pre-cooling on Physiological Activities of Broccoli during Storage

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关键词: 青花菜 真空预冷 生理活性

摘要: 将真空预冷技术应用于冷藏保鲜青花菜的预处理中,研究了真空预冷处理对青花菜在5℃贮藏期间生理活性的影响。结果表明:与不进行预冷处理样品相比,真空预冷抑制了青花菜的呼吸速率、乙烯释放量,其中失重率减少了2.18%;改善了青花菜的感官品质,减少了叶绿素和维生素C的损失,并通过调节抗氧化酶的活性起到了延缓青花菜衰老的作用。The technology of vacuum pre-cooling was applied to the broccoli's keeping fresh at 5℃, whose effect on the physiological activities of broccoli was studied. The results showed that the respiration rate and ethylene production florets were inhibited, and sensory quality was improved. Weight loss was decreased by 2.18% at the end of storage. At the same time, the degradations of chlorophyll and vitamin C were delayed by vacuum pre-cooling followed. Chlorophyll content fall by about 50% of the original in a vacuum pre-cooling group had been postponed for 12 days. Vacuum pre-cooling also delayed senescence of broccoli by regulating the activity of antioxidant enzymes.

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