



首页

期刊介绍

编委会

期刊订阅

下载中心

留言板

联系我们

English

云南农业大学学报(自然科学) » 2011, Vol. 5 » Issue (3) : 348-354 DOI:

园林|园艺·林业科学

最新目录 | 下期目录 | 过刊浏览 | 高级检索

<< Previous Articles Next Articles >>

### 贮藏温度对琯溪蜜柚果实品质及相关酶活性的影响

1 福建农林大学 园艺产品贮运研究所, 福建 福州 350002; 2 福州市农业科学研究所, 福建 福州 350018

Effects of Storage Temperatures on the Quality and Related Enzymatic Changes in Citrus guanxi miyou Fruit

1. Institute of Storage Science and Technology of Horticultural Products, Fujian Agriculture and Forestry University, Fuzhou 350002, China; 2. Fuzhou Institute of Agricultural Sciences, Fuzhou 350018, China

摘要

参考文献

相关文章

Download: [PDF \(828KB\)](#) [HTML 1KB](#) Export: [BibTeX](#) or [EndNote \(RIS\)](#) [Supporting Info](#)

**摘要** 琯溪蜜柚果实采后经过预冷, 贮藏于室温和冷库 (6 ℃) 两个温度条件下, 研究贮藏温度对果实品质及相关酶活性的影响。结果表明, 冷藏处理的果实可溶性糖含量和糖酸比较高, 贮藏期较长, 风味较好; 而贮于室温下的果实可溶性固形物、可滴定酸和Vc含量则较高; 冷藏处理果实的超氧化物歧化酶 (SOD)、过氧化物酶 (POD) 和过氧化氢酶 (CAT) 活性均高于室温处理, 而丙二醛 (MDA) 含量则低于室温处理。试验表明, 琯溪蜜柚果实采后贮藏于6 ℃冷库中, 可以抑制果实采后酸化现象的产生, 提高保护酶的活性, 延长贮藏期, 较好地维持果实的贮藏品质

**关键词:** 琯溪蜜柚 贮温 品质 酶活性

**Abstract:** Storing fruits under room and low temperature (6℃) after pre cooling, the effects of storage temperatures on the quality and related enzymatic changes in Citrus guanximiyoufruit were studied. The results showed that the contents of the soluble sugar and the sugaracid proportions were higher in fruit stored at low temperature, while the contents of the total soluble solids, the total titratable acidity and vitamin C were higher in fruit stored at room temperature. When fruits were stored at low temperature, the activities of superoxide dismutase (SOD), peroxidase (POD) and catalase (CAT) in fruit were higher, while the contents of malondialdehyde (MDA) kept lower. The results also showed that when stored at 6 ℃ temperature, the fruits did not go sour and its storage period extended. Meanwhile the activity of protecting enzyme and the quality of the fruits were improved when stored at low temperature.

**Keywords:** Citrus guanxi miyou temperature quality the activity of enzyme

Fund:

国家科技支撑项目 (2007BAD07B06)

引用本文:

张小红1,2, 赵依杰2, 潘东明1\*\*, 林航2.贮藏温度对琯溪蜜柚果实品质及相关酶活性的影响[J] 云南农业大学学报(自然科学), 2011,V5(3): 348-354

ZHANG Xiao-hong1,2,ZHAO Yi-jie2,PAN Dong-ming1, LIN Hang2.Effects of Storage Temperatures on the Quality and Related Enzymatic Changes in Citrus guanximiyouFruit[J] Journal of Yunnan Agricultural University, 2011,V5(3): 348-354

Service

把本文推荐给朋友

加入我的书架

加入引用管理器

Email Alert

RSS

作者相关文章