

黄花梨果实冷藏适温的研究

Study on the Optimum Cool Storage Temperature for Huanghua Pear Fruits

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中文摘要:

黄花梨果实在0℃、4℃、8℃下进行贮藏试验,试验结果表明:低温可以抑制果实的呼吸作用,延缓呼吸高峰的出现,减少果实营养物质的消耗和色素的降解,延缓果实的成熟衰老;黄花梨果实的冷藏适温是4℃,在本试验条件下可贮藏60d,基本上保持原果的风味、颜色和品质,好果率仍保持100%,失重率1.50%;冷藏出库后采取逐渐升温或加抗氧化剂处理,在常温下7d内可有效地延长果实货架寿命,尤以加抗氧化剂处理效果显著;无包装的黄花梨果实随着贮藏温度的升高,贮藏时间的延长,果实的失重率增加;而用聚乙烯薄膜袋包装则能显著地减少水分损失

英文摘要:

A Cool storage experiment on Huanghua pear fruits was carried out at temperatures of 0℃、4℃、8℃,the results showed: Huanghua pear fruits with low temperature could inhibit the respiration, delay peak in respiration, decrease the loss of nutrition substance and decomposition of pigments, delay the after ripening and senescence of fruits. The optimum temperature of storage for Huanghua pear fruits was 4℃, the fruits used in the experiment could stored up to 60 days with flavour, colour and quality as fresh fruits. The percentage of good fruits still maintained 100%, the percentage of losing weight was 1.5%. After out of cool storage chamber, gradually raising temperature or adding oxidation retarder could apparently prolong the shelflife of fruits in 7 days under normal temperature, especially the treatment of adding oxidation retarder. The losing weight of fruits with unpacked increased with the ascent of storage temperature and the prolongation of the storage time, however, polyethylene (PE) film bag packing could significantly decrease the loss of moisture content.

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