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## 切分西红柿微波短时处理常温贮藏保鲜试验研究(英文)

Cut-Tomato Preservation at Normal Atmospheric Temperature With Short-Time Microwave Treatment

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英文关键词: cut tomato; microwave; short time treatment; preservation at normal atmospheric temperature; freshness keeping

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中文摘要:

目前由于在果蔬的储运中常发生霉变、腐烂,鲜度下降,甚至完全失去商品价值,造成巨大的经济损失,难以满足市场要求。因此,解决果蔬的贮藏特别是运输过程中的保鲜,不仅能满足市场需要,增加果蔬市场供应品种和调节供应,同时还将获得巨大的经济效益。通过正交试验对切分西红柿进行了微波处理常温保鲜的试验研究,得出了真空包装的切分西红柿在微波短时处理后只达到巴氏杀菌的低温杀菌温度,却得到能长期贮存的品质优良的样品的结果;确定了这种方法的最佳处理参数,其最佳参数为0.12%维生素C处理时间为54s;对样品进行图像处理,得到色彩直方图和色彩均值,用确切的数值说明保鲜方法的保鲜作用;分析包装对西红柿保鲜的影响作用,认为切分西红柿应采用避光包装保存

## 英文摘要:

Molding, rottening and fresh degree decreasing often happen during the process of fruits and vegetables preservation and transportation. Even worse it is losing its commercial value completely, which will cause huge economic loss. These fruits and vegetables cannot meet the need of consumers. Solving the problem of fruits and vegetables preservation, especially during transporting, can not only satisfy the requirement of market, but also regulate fruits and vegetables supply ing, as well as gain economic profits. In this paper, orthogonal tests were conducted to study cut tomato preservation with short time microwave treatment. It was found that the vacuum packaged cut tomato only reached low temperature of paste urization after short time microwave treatment, but it could be preserved for a long time under normal atmospheric temper ature. The optimal treatment parameters were determined. The parameters are solution contains 0.12% vitamin C and microwave treatment time is 54 s; The image processing of samples were carried out to get color histograms and corresponding color mean, and effects of the method were explained with certain value. Effects of package on tomato were analyzed; it was considered that cut tomato would be packaged with lightproof package.

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