锥栗贮藏温度对淀粉降解速率的影响

Effect of storage temperature on the decomposition rate of starch during storage of castanea henryi

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中文摘要：

研究了3个不同锥栗品种在1，5，10℃等不同温度下贮藏120 d，并研究了贮藏过程淀粉含量的变化和淀粉降解速率，将降解速率与贮藏温度、品质变化和贮藏时间相关联，建立了锥栗贮藏方程。根据该方程，淀粉的含量随贮藏时间和贮藏温度的提高而降低，在试验范围内，低温度效果比高温度效果好。锥栗的品质与贮藏时间、贮藏温度和品种有关。

英文摘要：

Three varieties of Castanea henryi were stored at 1, 5, 10℃ for 120 days. The changes of their starch contents and decomposition rate of starch during the storage were studied. The amount of starch was used as the quality index to establish a model. The model was used to describe the quality of Castanea henryi during storage. The relationship among temperature, quality and decomposition rate were linked in the model. The model was suitable to be used in predicting the storage time. The results indicate that the quality of the Castanea henryi is affected by storage time, temperature and variety. The result of storage was better at lower temperature than that at higher one within the range of experiment.

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