

## 杨梅简易低温贮藏中的保鲜研究

### Freshness preservation of Chinese bayberry during simple low-temperature storage

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中文摘要:

采用保鲜剂和臭氧冰处理经预冷的杨梅并在简易保温箱内贮藏, 研究各处理杨梅的品质变化。结果表明: 二者均能有效地减少杨梅的腐烂, 控制腐败真菌的繁殖, 贮藏3 d时好果率分别为76.9%和81.3%, 至第6 d时好果率分别为65.7%和59.5%, 而直接加冰的对照杨梅好果率在第3 d和第6 d时分别为70.3%和31.9%。与保鲜剂处理相比, 臭氧冰加速了果实维生素C的分解和总糖的消耗, 但对花色苷的降解影响不大。保鲜剂处理减缓了杨梅的总糖和总酸的消耗速率, 维生素C和花色苷含量保持较高, 因而品质保持最好。

英文摘要:

Antiseptic plus ice and ozonized ice was respectively used to store precooled Chinese bayberry (*Myrica rubra* Sieb. and Zucc.) fruit in a simple thermos box to investigate the qualitative changes. The results indicate that the decay of the berry was considerably reduced and the growth of septic moulds and yeasts was obviously refrained by antiseptic and ozonized ice treatment. The percentages of good fruit were 76.9% and 81.3%, respectively, at the third day of storage, 65.7% and 59.5%, respectively, at the sixth day of storage in antiseptic and ozonized ice treatment, while 70.3% at the third day and 31.9% at the sixth day of storage respectively in the control. Compared with the antiseptic, ozonized ice accelerated the decomposition of vitamin C and consumption of total sugar but had no effect on decomposition of anthocyanin. The antiseptic treatment decreased the consumption rates of total sugar and titratable acidity and remained higher level of vitamin C and anthocyanin, thus kept the best quality of the fruit.

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