

研究简报

水蜜桃无害化贮藏保鲜技术研究

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摘要 研究了水蜜桃在气调、减压、1-MCP和MAP条件下贮藏的生理生化指标变化。结果表明, 气调、减压和1-MCP贮藏可以显著降低水蜜桃贮藏期的呼吸强度, 减少Vc的损失, 有利于保持果实硬度和可溶性总糖, 显著延缓了果实褐变。而在贮藏不超过20d的情况下, MAP贮藏亦是可行的。

关键词 [水蜜桃](#); [贮藏条件](#); [生理生化指标](#)

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Study on Safety Storage Techniques of Juicy Peach

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Abstract

The changes of physiological and biochemical indexes under the various storage conditions were studied. The result showed that controlled atmosphere, hypobaric storage and 1-MCP slowed down markedly respiratory rate and the loss rate of Vc. Those methods could inhibit the decrease of firmness and soluble sugar. They could also inhibit the browning rate of juicy peach significantly. It is feasible to apply the method of MAP preserved to practice If the storage period is no more than 20 days.

Key words [juicy peach](#) [storage conditions](#) [physiological and biochemical indexes](#)

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