

气调包装下果蔬呼吸速率研究进展

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关键词: 贮藏 果蔬 气调包装 呼吸速率 模型

摘要: 在气调包装 (MAP) 系统中, 果蔬的呼吸作用和气体通过包装薄膜进行交换维持果蔬的微环境气体组成, 而使果蔬的货架期延长。在果蔬的MAP系统设计中, 果蔬的呼吸速率模型是成功的关键。本文综述了近几十年来国内外果蔬MAP中呼吸速率的研究进展, 包括果蔬MAP中呼吸速率的测定方法, 影响呼吸速率的因素和果蔬呼吸速率模型的研究动态。并在此基础上提出了目前果蔬MAP呼吸速率研究中存在的问题和进一步研究方向。The shelf life of fresh fruits and vegetables can be extended by a low oxygen and high carbon dioxide environment where respiration and gas exchange are restricted by the package material so that a relatively favorable micro-atmosphere is maintained for a longer duration. Modeling respiration rate of fresh fruits and vegetables is crucial to the design of a successful modified atmosphere packaging (MAP) system. Advances on the studies of respiration rate in MAP of fruits and vegetables in the last decades were reviewed, which included the major methods for measuring respiration rate, factors affecting the respiration rate as well as respiration models of fruits and vegetables. Finally, further research and development trends of respiration rate of fresh fruits and vegetables were also discussed.

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