

食品科学

贮藏温度对黄金梨品质和相关生理指标的影响

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摘要:

研究了-1.5℃、0℃、1.5℃和5℃贮藏温度对黄金梨采后品质和果心褐变以及软化、衰老等指标的影响。结果表明,黄金梨在5℃下只能短期贮藏(<60d);0℃和1.5℃果实贮藏期为120d左右;-1.5℃贮藏180d能明显抑制果实腐烂率,保持果实较高的硬度,但冷害果率达20%,未发生冷害的果实风味保持较好。

关键词: 黄金梨 温度 果心褐变 冷害 品质

Effects of Storage Temperature on Quality and Postharvest Physiology of 'Whangkeumbae' Pears

Abstract:

The effects of storage temperature on fruit postharvest quality ,core browning, softening, and senescence of 'Whangkeumbae' pears at -1.5℃, 0℃, 1.5℃ and 5℃ were studied. The results indicated that suitable storage period of 'Whangkeumbae' pears was less than 60 days at 5℃ and about 120d at 0℃- 1.5℃. When pears were stored for 180d at -1.5℃, rot rate was reduced significantly, fresh firmness kept high, chilling injury rate was 20%, and fruits without chilling injury had better flavor.

Keywords: 'Whangkeumbae'pear Storage temperature Core browning Chilling injury Quality

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