

Title Quality of Blanched Aromatic Young Coconut Fruits for Export
Author Voraphat Luckanatinvong and Piyapong Sornkeaw
Citation Agricultural Science Journal 42 : 1 (Suppl.) : 147-150 (2011)
Keyword quality aromatic young coconut; blanching; storage

Abstract

Trimmed aromatic young coconut fruits for export were blanched to reduce mesocarp browning (MB) and postharvest diseases (PD) during transportation. Trimmed coconut fruits about 0.8-1 kg, revealing at 1, 1.5 and 2 meat stage of layers, were blanched by hot steaming at 60, 80 and 100 C for 1.5, 3 and 4.5 min respectively after that, dipped in Na₂S₂O₅ solution; 0.9 % conc., for 3-5 min, then, wrapped up with PVC film (M-wrap[®]); 9.8±1 µm thickness, (O₂ and CO₂ transmission rate about 13,300 and 38,000 cc/m².day respectively and WVTR about 0.14 Kg/m².day), finally, packed about 9 fruits/package and stored at 2±1 C and RH 90 %. At first month, all treatments had good aroma and sweetness that were not significantly different. MB and PD especially at bottom end were not found. At second month, all of coconut meat stage of layers were blanched at 60 and 80 C at any times had PD and were rotten at bottom end. Blanching at 100 C, coconuts at one meat stage of layer were rotten also, but, coconuts at two meat stages of layer had the best quality of aromatic and sweet water. HPLC sugars and L-ascorbic acid decreased. Total titratable acidity, pH and transparency of coconuts water were not significantly different. Total bacteria and yeast/mold plate counts of mesocarp were in standard of export.