

Title Effects of controlled freezing-point storage at 0 °C on quality of green bean as compared with cold and room-temperature storages

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Abstract

Green bean (*Phaseolus vulgaris* L.) was stored under controlled freezing-point condition (0 °C) as compared with room-temperature (25 °C) and cold (8 °C) storages for up to 18 days. Results showed that the peak rate of respiration was 109.2 CO₂ mg/kg h after storage at 0 °C for 12 days, which was significantly lower than those with the other two storage temperatures. Weight loss increased significantly with increasing storage temperature. Measurements on other parameters such as soluble solid and surface colour also indicated that controlled freezing-point storage at 0 °C could maintain better product quality.