

Title Calcium for extending the shelf life of fresh whole and minimally processed fruits and vegetables: a review

Author A.B. Martín-Diana, D. Rico, J.M. Frías, J.M. Barat, G.T.M. Henehan and C. Barry-Ryan

Citation Trends in Food Science & Technology, Volume 18, Issue 4, April 2007, Pages 210-218

Keywords minimally process; calcium

Abstract

The preservation of quality of fresh products is relevant for the industry due to its economic impact. This paper presents a comprehensive review of the use of different sources of calcium to preserve fresh fruits and vegetables in order to extend the shelf life and enhance the nutritional value. Emphasis is on discussing about the best sources of calcium, concentration, temperature and method of application, suitability of the commodities; and some hints for the cost/benefit analysis are presented.