

Title Role of microbiological and physiological spoilage mechanisms during storage of minimally processed vegetables

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Citation Postharvest Biology and Technology, Volume 44, Issue 3, June 2007, Pages 185-194

Keywords Microbiology; Physiology; Sensory quality; Degradation

Abstract

Minimally processed vegetables (MPV) are economically important commodities due to a combination of factors such as convenience, healthiness and desirable sensory characteristics. These commodities are susceptible to microbiological invasion due to the presence of cut surfaces causing both microbiological and physiological mechanisms to be possible limitations for the sensory shelf life. This review evaluates the role of microbiological activity in the development and changes of different sensory quality factors (visual, flavour, and textural quality) of minimally processed vegetables and evaluates the possible interaction with physiological mechanisms, taking into account important preservation techniques such as storage temperature and atmospheric conditions.