

Title Influence of growing periods on the quality of baby spinach leaves at harvest and during storage as minimally processed produce

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Abstract

The influence of different growing periods on quality and decay of fresh-cut baby spinach leaves during chilling storage was assessed. Three different spinach crops were sown on October, December and January, respectively. On January–March the vegetable leaves were harvested, analysed for nitrate, oxalate, vitamin C and chlorophyll content and, after the minimal processing operations, the leaves were packaged and stored at 5 °C. During storage, respiration rate, microbiological quality, dry matter, chlorophyll content and colour parameters were monitored. The results show that for all harvests, the initial quality of leaves was acceptable, although slight changes may be due to variability in climatic conditions.