

Title Effect of whey protein concentrate on quality and biochemical changes in fresh-cut rose apple
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Abstract

The effect of whey protein concentrate (WPC) on the quality and biochemical changes of fresh-cut rose apple fruit was studied. Fruit were cut into four sections. The sections were treated with WPC at the concentrations of 0 (control), 2.5, 5.0 and 7.5% (w/v), wrapped with PVC film and stored at 5°C for 72 h. WPC treatments delayed browning, reduced titratable acidity content, reducing sugars, respiration rate, and CO₂ and O₂ content in the package in comparison with untreated sections of fruit. However, increasing concentrations of WPC resulted in high accumulations of internal CO₂ levels in the sections of fresh-cut rose apple. WPC coating had no significant effects on the changes in phenolic concentrations, polyphenol oxidase activity, weight loss, flesh texture, total soluble solids, total ascorbic acid and dehydroascorbic acid in the sections of fresh-cut rose apple during storage.