

Title Enzymatic degradations on fresh-cut eggplants differently packaged
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Abstract

Fresh-cut eggplants, as other vegetables, have relatively short shelf-life because of the large amount of tissue disruption and increased metabolism. There is a very rapid onset of enzymatic browning and tissue softening with consequent decrease in sensorial and nutritional quality. This change could be related to some enzymes such as polyphenol oxidase (PPO), pectin methylesterase (PME) and β -galactosidase (β -GAL). This work studied the effect of modified atmosphere and anti-browning wash on PPO, PE and β -GAL enzymatic activities in fresh-cut eggplants during chilled storage. Modified atmospheres increased shelf-life and quality parameters of fresh-cut eggplants. Only CO₂ increase decreased PPO, PME and β -GAL enzymatic activity, while citric acid had a positive effect on PPO activity alone. A good relationship was found between PME and β -GAL activities.