

Title Effects on quality of 'Fuji' apple by dipping of calcium solution and MAP
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Abstract

'Fuji' apples were dipped into 5% CaCl₂ solution at 8°C for 15 min. and then packaged with or without film (thickness 25 μM) before putting into storage at 0°C. The results showed the lowest rate of weight loss and the highest firmness and acidity in the treatment of calcium dipping with modified atmosphere packaging (MAP). It also showed the highest vitamin C content in the treatment. However, no significant difference of soluble solid content (SSC) was found among the treatments. The preference test in calcium dipping and calcium dipping with MAP gained higher scores by the panel, but there was no significant difference between those treatments.