

**Title** Postharvest quality of sweet corn stored in ice, after hydrocooling  
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#### **Abstract**

We investigated the effects of storage packaging after hydrocooling on the quality of 9 varieties yellow sweet corn (Ex 5808, Ex 6636, Challenger, Sheba R, Basin, SVR 1597, SVR 2687, SVR 2689, Shimmer) and 7 varieties bicolour sweet corn (Cabaret, Ex 5788, Ex 6390, Ex 6622, Hollywood, Madonna and Obsession). Ears of sweet corn were placed in foam boxes with ice or plastic baskets without ice and held at 1-2°C (99 % RH) for 1 week. Only a few varieties showed kernel colour change (L, a and b value). The six varieties resulted in lower firmness than in the control. Soluble solid content decreased during storage in 13 varieties. No changes in sensory evaluation were found in 15 varieties. Storing cooled sweet corn at 1-2°C did not show an effect of ice, and also there was no loss of quality after 7 days of storage.