

**Title** Quality of fresh-cut strawberry during storage

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#### **Abstract**

To investigate the quality of fresh-cut strawberry during storage, fruits were cut into 5mm slices and stored at 5°C. To assess the effect of cutting, intact fruit were stored in an additional experiment at the same temperature. Fruits were washed, dipped in sodium isocyanurate 50ppm solution for 5 minutes then sliced manually into pieces of approximately 5 mm thickness, and packaged in polyethylene tetrphalate (PET) trays. Packages were stored for up 8 days, and samples taken every 2 days for physical and chemical analysis (pH, total acidity (TA), soluble solids content (SSC), firmness (N), color (value L\*, a\* and b\*) and respiration. Fresh-cut strawberries showed lower SSC and firmness, lighter color and higher respiratory activity than the intact fruit. Linear increases in a\* value during storage were observed for both processed and intact fruits. Fresh-cut strawberries showed good quality for up to 4 day after cutting.