Title Postharvest behavior of fresh-cut limes (*Citrus latifoia* T.) under two different cutting procedures

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Citation Abstracts of 27th International Horticultural Congress & Exhibition (IHC 2006), August 13-19, 2006, COEX (Convention & Exhibition), Seoul, Korea. 494 pages.

Keywords oil spotting; essential oils. citrus

Abstract

The importance of minimally processed commodities in the retail groceries of most developed countries has been rising continuously during the past few years (Willey, 1997). However, Fresh-Cut fruit are still under study because of the difficulties in preserving their fresh-like quality during prolonged storage periods (Soliva-Fortuny and Martin Belloso, 2003). Mechanical operations including peeling, coring, cutting and/or slicing are critical to prolong shelf life. Wounding stresses result in metabolic activation, becoming apparent with increased respiration rate and in some cases ethylene production (Varoquaux and Willey, 1997). In the case of line, due to the chemical composition of the flavedo, the action of the oil released from the oil glands of the rind during the cutting cause oil spotting. This is the main restriction of the fresh-cut process in limes. The objective of this study was to observe the postharvest behavior of fresh-cut lime under two different cutting procedures (traditional or underwater) followed by storage at 0, 2, 5, 7.5 and 10 C. This research was partially supported by UAM, CONACyT No. SEP-2003-CO2-45162 and PROMEP RED UAM-I-CA (UAM-I, UNACH, and UC DAVIS)