

Title Preservation of quinces by the combination of an edible coating material, Semperfresh, ascorbic acid and cold storage

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Abstract

Quinces (*Cydonia oblonga*, Miller) have a crucial economic value owing to their demand as jams or compote, and their high vitamin and fiber content. A preservation method for extending the shelf life of quinces by the combination of an edible coating material, Semperfresh, ascorbic acid and cold storage was designed in this study. The ascorbic acid content, firmness, total sugar, pH, titratable acidity, respiration rate, soluble solids, weight, total humidity, mold, yeast, and total mesophilic aerobic bacteria count were monitored. It was found that the triple combination of Semperfresh, ascorbic acid and cold storage provides high microbial, chemical and sensorial qualities for the quinces, leading to an extension in shelf life when compared with untreated quinces.