

Title Study on the storage result of Nova fruit fresh-keeping by ozone and by chitosan-coating
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Abstract

The optimum condition of ozone treatment and chitosan-coating treatment were determined through orthogonal. Test, using Nova as experimentation material. In the study the changes of water content, deoxidizing sugar, total acid, Ve in the pulp, SOD activity POD activity, membrane permeability in the peel of Citrus hybrid nova during storage was measured. The results show that nutrition component is always in a tendency to decrease, but fresh-keeping by ozone and fresh-keeping coated by chitosan were obviously higher than comparison, SOD activity increases and relatively membrane permeability of peel is obviously lower than comparison in the whole storage time. Therefore, Nova fresh-keeping by ozone and fresh-keeping coated by chitosan can delay senescence of fruit. Comparing with fresh-keeping coated by chitosan, fresh-keeping by ozone has better result.