

Title The influence of method of stabilization on the quality of parsley's leaves (*Petroselinum sativum* L. ssp. *crispum*)

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Citation Abstracts Book, 6th International Postharvest symposium, 8-12 April 2009, Antalya, Turkey. 256 pages.

Keyword Parsley; stabilization

Abstract

The Object of investigation were four cultivars varieties of parsley: 'Lenka'- a root variety, 'Amphia', 'Festival' and 'Verta'- a leaf variety. There was determined a yield of leaves for unit of surface and an influence of stabilization method (freezing, drying) for content of active compounds. The raw material was collected in two terms: in the second ten days of August and second ten days of September. A yield of leaves from one square meter was average from 0.55 kg to 4.0 kg. Higher mass of leaves was obtained at second term of yield for all investigated varieties. The content of essential oil in fresh raw material was average 0, 1 %. Freezing and drying caused decreasing of content an assimilation pigments and C vitamin in investigated raw material and increasing of content a polyphonic acids.