

Title The influence of raw material stabilization on the quality of celery (*Apium graveolens* L.) leaves

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Abstract

The objects of presented investigations were leaves from two cultivar varieties of celery. "Safir"- a leaf variety and "Jablkowy" a root variety. Leaves were collected in two terms: the second ten days of August and the second ten days of September. Higher yield of raw material was gained from "Safir" variety (average $3.23 \text{ kg}\cdot\text{m}^{-2}$) comparing to "Jablkowy" one ($2.61 \text{ kg}\cdot\text{m}^{-2}$). Fresh leaves contained average: $6.67 \text{ mg}\cdot\text{g}^{-1}$ chlorophyll, $2.60 \text{ mg}\cdot 100\text{g}^{-1}$ carotenoids, $104.90 \text{ mg}\%$ C vitamin, $13 \text{ mg}\%$ polyphenolic acids, $85 \text{ mg}\%$ flavonoids and 0.20% essential oils. Freezing and drying caused decreasing content of both assimilation pigments and C vitamin in investigated raw material, and increasing content of polyphenolic acids. Freezing decreased the content of essential oil and flavonoids while drying increased the content of these compounds in comparison to fresh raw material.