

Title Shelf-life of whey protein concentrate-gellan coated apricots (*Prunus Armeniaca* L.)
Author Majid Javanmard and Farzaneh Grousi
Citation Abstracts Book, 6th International Postharvest symposium, 8-12 April 2009, Antalya, Turkey.
256 pages.
Keyword Whey protein; apricot; shelf-life

Abstract

Edible coating made from whey protein concentrate (WPC) and gellan gum (G) were investigated for their capacity to preserve the quality and prolong shelflife of fresh apricots. WPC (10 gr) and gellan gum (0, 0.2, 0.4 and 0.6 gr) coatings at different concentrations, plasticized with 4 gr glycerol (Gly) were tested. Post harvest storage quality conditions tested included weight loss, color and texture changes, titratable acidity and soluble solid content, pH and sensory attributes. Result indicated that WPC-gellan-coated fruits were rated highest for taste, glossiness, colour and overall acceptability and lowest for weight loss in this study. Generally, all apricots exhibited an increase, when their initial Total soluble solids content (13.40 ± 0.66 as oBrix) and titratable acidity (3.90 ± 0.018) were compared to final ones at the end of storage period, to varying extents, depending on the applied specific treatment.