

Title Process of fresh-cut mango, lychee and longan fruits
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Abstract

Procedures were tested for fresh-cut production of mango (cv. Chok Anan), lychee (cv. Hong Huay) and longan fruits (cv. Edaw). The suitable ripening stage of mango fruit for the production of fresh-cut was after treated mature green mango fruits with calcium carbide (1 g/kg) at 30°C for 3 days. Firmness of mango flesh was 4.29N. For peel sanitization purpose, the application of 100 mg/L peroxyacetic acid at pH 3.2-3.4 decreased the total number of aerobic bacteria on the peels of mango and lychee fruits to a greater extent than that of 200mg/L sodium hypochlorite solution. However, no significant difference in the total number of aerobic bacteria was observed with longan peel treatment. The treatment of 50mg/L peroxyacetic acid for 1 minute effectively reduced microorganism populations on the fresh-cut mango, lychee and longan flesh. Soaking the fruit flesh in 1 % calcium chloride improved the firmness of sliced mango and lychee flesh. However, such improvement was not observed in longan flesh.