

Title Change in activities and cell wall polyuronides in response to wounding in persimmon fruit
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Abstract

Fresh-cut fruits and vegetables are those that have been subjected to various degrees of peeling, trimming, coring, slicing or dicing. The objectives of fresh-cut technology are to deliver to consumers a convenient, fresh-like product with extended shelf life, and high nutritional and sensory quality. The biochemical basis of texture loss in fresh-cut fruits is unknown. In view of physical damage associated with fruit processing, likely candidates for rapid metabolic responses to wounding include the cell wall and membranes. The activities of some cell wall enzymes, for example, are minimal, if any in intact tissue, but are greatly enhanced in response to mechanical wounding. The objectives of this study to determine changes in the cell wall polyuronides in fresh-cut persimmon fruit stored at low temperature.