

**Title** Effect of different temperatures on purslane quality and fatty acid content  
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#### **Abstract**

Purslane (*Portulaca oleracea* L.) is widely used in Mediterranean countries in salads and soups. Recently, there is an increasing interest on purslane due to its Omega-3 fatty acid and antioxidants content. In Turkey, purslane is harvested by pulling from the soil, washed and marketed in bunches with its roots, at ambient temperatures. Marketing with roots bring different sanitation problems. Besides, marketing without any refrigeration causes losses in quality, alongside nutrient losses. In this study, the changes in visual quality, fatty acid content and antioxidant capacity at default marketing conditions was examined. Both visual and nutritional quality was better preserved at 5°C and in clam-shell packaging. Widely used marketing conditions, i.e. bunches at 20°C, caused significant product, quality, fatty acid and antioxidant losses.