

Title Effect of nanocid and aloe treatments on physicochemical attributes of fresh pistachios
Author Zahra Ahmadi, Seyed Hossein Mirdehghan and Hossein Hokmabadi
Citation Abstracts Book, 6th International Postharvest symposium, 8-12 April 2009, Antalya, Turkey.
256 pages.
Keyword Pistachios; nanocid; aloe

Abstract

The effectiveness of Nanocid and aloe for the improvement and keeping quality of fresh pistachios cv. Ohadi was investigated. Fresh Pistachios were dipped in Distilled water (control), Nanocid (100 and 200 ppm) and Aloe syrup for 8 min. and then were stored at 4 ± 1 and 17 ± 1 °C for 50 days. Every 15-day-intervals samples were taken and analyzed for weight loss (WL), appearance and oil characteristics. The results indicated that the storage at 4 °C could decrease WL, hull and shell browning and peroxide value. Among the treatments, Nanocid at 100 ppm exhibited lower peroxide value and acidic value in both temperature. The rate of WL increase during storage, although treatment with aloe decrease the rate of WL but increase browning of hull and shell of fresh pistachio.