

Title Parameters of storage process influencing vegetable quality
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Abstract

Good quality is one of the main problems of every vegetable storage stage. The important problem is to describe cooling of vegetables by air ventilation. Using basic laws of physics, we obtained a mathematical model for this process. Natural losses characterize losses of moisture which unfavorably influence the storage ability of fresh produce. If the duration of vegetable cooling is short, mass losses are less, but larger air expenditure is necessary which causes additional expenses. On the basis of functional analyses of storage models, it is possible to optimize regulation of heat-moisture transfer processes for a particular produce. Ensuring heat transfer from the product, it will be possible to successfully storage vegetables. This enables the perfect technological process of storage.