

**Title** Impact of UV-B irradiation on chlorophyll degradation and chlorophyll-degrading enzyme activities in stored broccoli (*Brassica oleracea* L. Italica Group) florets

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### **Abstract**

UV-B irradiation was applied to broccoli florets to investigate its effect on chlorophyll degradation and chlorophyll-degrading enzyme activities in stored broccoli. Broccoli florets were irradiated with UV-B doses at 4.4, 8.8, and 13.1 kJ m<sup>-2</sup> and then kept at 15 °C in darkness. We found that a UV-B dose of at least 8.8 kJ m<sup>-2</sup> efficiently delayed the decrease of the hue angle value and the contents of chlorophylls a and b. Chlorophyllide a and 132-hydroxychlorophyll a gradually decreased with senescence. Pheophorbide a and pyropheophorbide a levels were significantly higher in broccoli without UV-B treatment. Chlorophyllase and chlorophyll-degrading peroxidase activities with UV-B treatment were suppressed, as well as the activity of Mg-dechelataase. Mg-dechelating substance activity was also suppressed with this treatment. We concluded that UV-B treatment effectively suppressed chlorophyll degradation in broccoli florets during storage, suggesting that the effect could be due to the suppression of chlorophyll-degrading enzyme activities.