

Title The effect of preliminary processing and period of storage on the quality of frozen *Boletus edulis* (Bull: Fr.) mushrooms

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Abstract

This paper investigates the effect on the quality of frozen *Boletus edulis* (Bull: Fr.) mushrooms of blanching or soaking and blanching in aqueous solutions containing combinations of added substances safe for human consumption, or period of frozen storage. During 12 months of storage, sensory evaluations, instrumental colour measurements and chemical analyses of the frozen products were carried out every four months. Based on the results of the sensory evaluation, a maximum storage period of four months was set for the frozen product obtained from unblanched mushrooms. Frozen products having undergone preliminary processing retained good sensory quality for up to 12 months. Soaking, blanching and freezing resulted in the appearance of colours, such as yellow, honey and pink–violet. As a result of freezing, decreases in the contents of thiamine, riboflavin and vitamin C were noted. Blanching in water, as a method of pre-processing, was sufficient for maintaining acceptable sensory quality.