Title Combination of light exposure and low temperature in preserving quality and extending

shelf-life of fresh-cut broccoli (Brassica oleracea L.)

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Citation Postharvest Biology and Technology. Volume 72, October 2012, Pages 76–81

Keywords Broccoli; Fresh-cut; Light exposure; Shelf-life; Quality

Abstract

Broccoli (*Brassica oleracea* L. var. *italica* Plenck) is perishable and susceptible to senescence after harvest with symptoms of de-greening and quality deterioration. Combinations of different intensities of light exposure (24 μmol m⁻² s⁻¹, 6 μmol m⁻² s⁻¹, darkness) and storage temperatures (4, 7, 15 °C) were applied to investigate their effects on fresh-cut broccoli shelf-life and sensory quality including color, texture, odor, and acceptance during storage. The combinations of 24 μmol m⁻² s⁻¹ light exposure with 4 and 7 °C storage temperatures delayed sensory quality deterioration and prolonged shelf-life for over 3 d compared to other treatments. Considering cost savings, the combination of 24 μmol m⁻² s⁻¹ light exposure with 7 °C storage temperature was selected and subsequently employed to measure the influence of light exposure on fresh-cut broccoli nutritional quality associated with pigments, antioxidant power (AP), total phenols (TP), reduced ascorbic acid (AA), and fresh weight loss during 10 d shelf-life with darkness as a control. A 24 μmol m⁻² s⁻¹ intensity light exposure preserved higher levels of chlorophyll a, chlorophyll b, total chlorophyll, AP, TP, and AA throughout 10 d shelf-life at 7 °C compared to darkness. However, it accelerated fresh weight loss after 5 d storage, which progressively increased over time. In conclusion, the combination of 24 μmol m⁻² s⁻¹ intensity light exposure with 7 °C storage temperature maintained quality and extended shelf-life of fresh-cut broccoli.