

Title Effect of citric acid application on the quality of strawberry stored at 10°C
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Abstract

Effect of citric acid application to the quality of strawberry fruits was evaluated during storage at 10°C. Two concentrations of citric acid were used in the study; 0.5 and 1 %. Undipped fruits were treated as control samples. Dipping time was fixed for 1 min and the fruits were fully drip-dried before packing by using clip-on lid round polypropylene containers (50mm diameter). Microbial growth was reduced on the fruits treated with 1 % citric acid as observed on day 12. Fruits treated with 0.5% and the control had rapid microbial growth after day 8 onwards. Higher weight loss was also noted on the fruits treated with 0.5% citric acid. Skin lesions appeared on day 8 on fruits treated with 0.5% while these were only observed on day 12 on fruits treated with 1 %. The potential application of citric acid treatment to the fresh strawberry fruits need to be explored further as beneficial effects were shown not only on fruit quality but also on shelf life extension.