

Title Effect of trimming type and storage temperature after harvest on shelf life of *Pleurotus eryngii*

Author Yun-Hae Lee, Han-Bum Lee, Jeong-Han Kim, Myoung-Jun Jang, Young-Cheoul Ju, Chang-Sung Jhune

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Abstract

Recently, *Pleurotus eryngii*, King oyster mushroom, is main item of exportation in South Korea. For safe transportation to Europe and USA, it is necessary to elucidate suitable conditions of storage and treatment of post-harvest during long shipping period. For the selection of suitable package type, *P. eryngii* were stored at 0 °C and 4°C after trimming and non-trimming package. Whole mushroom (400 g ± 10 g) were packed with polypropylene anti-fog film. The weight loss ratio and elongation of pileus were increased with increasing storage time and temperature. There were no big differences between trimming and non-trimming type in freshness at low temperature storage, 0°C and 4°C. However, the freshness of non-trimming type *P. eryngii* at room temperature after low temperature storage is longer than that of trimming type. It was found that the optimum storage temperature and post-harvest treatment of *P. eryngii* were 4 °C and non-trimming type, respectively.