

Title Combined Effects of Postharvest Calcium Chloride and Heat Treatment on the Quality Characteristics of Fresh-Cut Tsugaru Apple

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Abstract

To produce fresh-cut fruit products of high quality, the combined effects of postharvest calcium and heat treatment on Tsugaru apple were examined. Whole fruits were treated for 20 min at three different conditions: dipping in 3% CaCl₂ solution at 45°C or ambient temperature, or in heated water at 45°C. The calcium content of the apples dipped in CaCl₂ solution at 45°C was higher than that of the control and the non-heated calcium dipping. The fruits with calcium and heat treatment showed the same pattern of respiration rates as the control did during storage.