

Title Maintaining quality of wild vegetables (*Aster glehni* and *Aruncus dioicus* var. *kamtschaticus*) from Ulleungdo(Island), Korea by modified atmosphere packaging

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Citation Food Science and Biotechnology, 19, Number 1, 193-199, 2010

Keywords wild vegetable; quality; modified atmosphere packaging; storage

Abstract

Wild vegetables, *Aster glehni* and *Aruncus dioicus* var. *kamtschaticus*, produced from Ulleungdo (Island), Korea were packaged with 30 µm polypropylene (PP), 30 µm antifogging oriented polypropylene (A-OPP), 30 µm microperforated antifogging oriented polypropylene (MiA-OPP), 30 µm macroperforated low density polyethylene (Ma-LDPE), and 20 µm macroperforated high density polyethylene (Ma-HDPE), stored at 4, 10, and 20°C. Concentrations of O₂ and CO₂ in the packages were not modified by Ma-LDPE and Ma-HDPE. Weight loss was retarded by PP, A-OPP, MiA-OPP, especially as storage temperature decreased. Soluble solids were not affected by packaging materials. pH slightly decreased in LDPE and Ma-HDPE. Appearance, color, and overall acceptability of both vegetables stored at 4°C in PP or MiA-OPP showed the highest sensory score. These results suggest that packaging with PP or MiA-OPP films and storage at 4°C could be a useful method to maintain quality of the wild vegetables.

<http://www.springerlink.com/content/1618p0505428541g/fulltext.pdf>