

Abstract:

A trend in the marketing of asparagus is the selling of freshly peeled and white prepared asparagus. As in peeled asparagus one can expect rapid loss of quality, we investigated the influence of foil packaging on peeled and unpeeled asparagus during short-term storage. We established differences in texture between unpeeled and peeled foiled asparagus. The tested foils influenced the quality of peeled asparagus in its sugar content and sensory quality. Foil made on a cellulose-basis proved to develop mustard-like and yeasty/fermenting flavours. Peeled asparagus should be stored in a micro-perforated polypropylene foil (OPP) to obtain four days of storage at 2°C.