

Abstract:

The onset of enzymic browning of sliced green beans is delayed by up to one day in cold storage if the cutting knives are maintained at a high level of sharpness. This level can be quantified to ensure reproducibility. Removal of freshly sliced material to a storage temperature of 4-7°C within one hour of processing also delays the onset of browning and can be used with sharp knives to achieve maximum effect. However, before slicing the beans may be held at ambient temperature for up to 3 hours without adversely affecting storage times. Optimising knife sharpness and temperature control during processing may lead to a commercially significant extension of the storage life of processed green bean products.