

### Abstract:

Calcium lactate maintained quality senescence indicators, as well as chlorine in Iceberg lettuce, and enhanced nutritional values during storage in sliced carrots better than chlorine. Colour and texture objective measurements did not show differences between treatments for Iceberg lettuce; however there were differences in colour in sliced carrots, showing greater change in colour values in samples treated with chlorine. Calcium lactate washing treatments prevented the bleaching effect on salad-cut lettuce and sliced carrots and also diminished the appearance of white surfaces over storage. The ascorbic acid decreased during storage independently of the type of treatment used for both vegetables, however the carotenoid content showed higher values in sliced carrots treated with calcium lactate than treated with chlorine at the end of the storage. A sensory panel could not find significant acceptability differences between treatments at the end of storage for either vegetable. Mesophiles, psychrophiles and lactic acid bacteria counts were not significantly different between both treatments. The calcium lactate (3 %) maintained quality of the vegetables as good as 120 ppm of chlorine, thus it can be considered as a good alternative washing treatment from a quality point of view.