

### **Abstract**

Browning at the cut surface of minimally processed sweet bamboo shoot is a limiting factor for shelf life and consumer preference. The manipulation of storage temperature and packaging methods on browning disorder was studied. Packing procedures including PVC film wrapping and vacuum packaging were combined with low storage temperature at 4°C. The physical changes, browning occurrence and lignification were monitored. Although both packing methods have high potential to preserve the quality of fresh-cut bamboo shoot, vacuum packaging revealed to be the best treatment regarding to the reduction of weight loss, respiration rate, polyphenol oxidase activity and peroxidase activity, consequence in diminution of browning symptom and lignification in minimally processed sweet bamboo shoot.