

Title            Effect of packaging on shelf-life of minimally processed Bok Choy (*Brassica chinensis* L.)  
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### **Abstract**

Different methods of packaging were investigated for their effectiveness in inhibiting quality deterioration of minimally processed Bok Choy (*Brassica chinensis* L.). Modified atmosphere packaging (MAP) flushed with 5% O<sub>2</sub> and 2% CO<sub>2</sub> resulted in a reduction of respiration rate and ion leakage of minimally processed Bok Choy stored at 10 °C. The chlorophyll content and  $F_v/F_m$  value of minimally processed Bok Choy in MAP decreased much slowly than those of Bok Choy sealed directly in polyethylene (PE) bag or in perforated oriented polypropylene (POPP) bag. Weight loss of Bok Choy in MAP and sealed directly in PE were only 1.3%, while that in POPP reached a high value of 11% during the storage of 10 days. The shelf-life of minimally processed Bok Choy in MAP, sealed directly in PE and in POPP bag at 10 °C were 10, 6 and 4 days, respectively, according to the sensory quality evaluation.