

Title Effect of an ethylene absorbent on quality of tomato slices
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Citation Australian postharvest horticulture conference, Brisbane, Australia, 1-3 October, 2003; 252-253
Keywords tomato; ethylene absorbent; fresh cut produce

Abstract

Ethylene production is stimulated during the slicing of fresh cut tomato slices. Experiments were conducted to investigate whether the inclusion of ethylene absorbents in packaging affects the quality of tomato slices cv. Revolution during storage at 5 deg C. 'Pink' maturity stage tomatoes were cut into 7-mm-thick slices and vertically stacked in closed glass containers for 12 days with or without Purafil to remove ethylene. The ethylene removal treatment resulted in reduced ethylene, less CO₂ accumulation and firmer slices.