

Title Minimally processing bread fruit (*Artocarpus altilis*)
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Abstract

Peeled fruits were water-soaked until they were cut into smaller pieces and dipped in different antioxidant solutions (ascorbic acid, citric acid, calcium chloride and their mixtures), at different concentrations (0.75, 1.00, 1.25% ascorbic acid and 0.20% citric acid), at different durations (5, 10, 20, 30, 45, 60 minutes), and in combination with different calcium chloride concentrations (1.0, 2.5 and 5.0%) used to enhance firmness. Observations and analysis for firmness and colour of the products dipped in different antioxidants, stored at 8.0 and 13.5 deg C indicated that best colour retention and quality were in the produce dipped in a mixture of 1.0% ascorbic acid and 0.2% citric acid for 5-10 minutes, drained and air-dried for 10 minutes. Firmness was highest in the product dipped in 1% calcium chloride. Packages of Pet/LLDPE, polythene [polyethylene] and nylon/LLDPE kept the product well at both temperatures. The products packed in the aforementioned package materials were kept well for 14 days at 8 deg C. However, packages stored at 13.5 deg C had good appearance and quality for 7 days but after 10 days, bloating was observed in the Pet/LLDPE, and nylon/LLDPE packages although the quality was good. Product quality in polythene bags deteriorated after 7 days of storage at 13.5 deg C, although no bloating was observed even after 14 days of storage. CO₂ content accumulated in Pet/LLDPE and nylon/LLDPE packages in storage.