

عنوان مقاله:

Combined effect of low temperature and thickness of polypropylene package on shelf life and quality of oyster mushroom (Pleurotus ostreatus)

محل انتشار:

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خلاصه مقاله:

Purpose: An experiment was conducted to determine a suitable thickness of polypropylene bag as a package and appropriate storage temperature that will enhance an extended shelf life and quality of oyster mushroom. **Research method:** The experiment consisted of eight treatments under two factors (temperature and thickness of polypropylene bag). **Treatments:** T1p 0= ambient temperature without wrapping (Control), T1p 1= ambient temperature & 50 μ PP bag, T1p 2= ambient temperature & 75 μ PP bag, T1p 3= ambient temperature & 100 μ PP bag, T2p 0= 3°C temperature without wrapping, T2p 1= 3°C temperature & 50 μ PP bag, T2p 2= 3°C temperature & 75 μ PP bag, T2p 3= 3°C temperature & 100 μ PP bag. The experiment was laid out in a Completely Randomized Design (CRD) with three replications. **Findings:** Highest moisture contents (90.80%) and shelf life (15 days) were observed in low temperature and wrapped in 75 μ polypropylene bag (T2p 2). Highest dry matter content (82.92%) and highest weight loss (30.3%) were observed in ambient temperature and unwrapped condition (T1p 0) whereas lowest moisture contents (9.20%), lowest dry matter content (17.08%), lowest protein content (7.79%), and lowest shelf life (1.66) were observed in ambient temperature and unwrapped condition (T1p 0). **Limitations:** No limitations to report. **Originality/Value:** Combination of PP bags of proper thickness and low temperature can help in decreasing moisture loss and disease incidence which increase shelf life and maintain nutritional quality of oyster mushroom.

کلمات کلیدی:

color, texture, Protein, Shelf life, oyster mushroom

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