

عنوان مقاله:

Postharvest quality of strawberry (Fragaria × ananassa duch.) coated with calcium and nano-chitosan as affected by different storage temperatures

محل انتشار:

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خلاصه مقاله:

Purpose: The aim of the study was to identify the impacts of storage temperature on strawberries coated with \mathbb{m}% calcium chloride (CaClY) and o.Y% nano-chitosan. Research method: Fresh strawberry fruit were immersed in CaClY solution of ٣% for 1 min and drained at room temperature before coating with nano chitosan solution of ٥.٢ %. The treated fruit was then stored at • oC, Y oC, F oC and Y\Delta °C. Physico-chemical analysis was performed in each threeday interval. Findings: Of the four examined temperatures tested, storing the fruit at o oC was the most effective in maintaining the overall quality index of strawberries up to YI days. The treatment also reduced weight loss, preserved ascorbic acid content, antioxidant capacity, and total anthocyanin content, prevented microbial growth and prolonged storage-life of treated strawberries up to Y1 days. Limitations: the industrial packaging that could affect the actual influences of the studied temperatures was not investigated in this work. Originality/Value: storing fresh strawberries coated with CaClY ٣%, nano-chitosan o.Y% at o oC was the most effective treatment in lengthening the shelf life of the fruit up to YI days. The combination treatment of coating and storing at Y oC extents strawberry storage life by ۶ days .when compared to uncoated fruit

كلمات كليدي:

Calcium chloride, edible coating, Malondialdehyde, Nano-chitosan, strawberry

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