

عنوان مقاله:

Accelerated Ripening of Kabkab Dates Using Sodium Chloride and Acetic Acid Solutions

محل انتشار:

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نویسندگان:

A. FARAHNAKY - *Department of Food Science and Technology, College of Agriculture, Shiraz University, Shiraz, I.R. Iran*

H. ASKARI - *Department of Food Science and Technology, College of Agriculture, Shiraz University, Shiraz, I.R. Iran*

M. BAKHTIYARI - *Department of Food Science and Technology, College of Agriculture, Shiraz University, Shiraz, I.R. Iran*

M. MAJZOBI - *Department of Food Science and Technology, College of Agriculture, Shiraz University, Shiraz, I.R. Iran*

خلاصه مقاله:

In this research, the accelerated ripening of the Kabkab dates from Khalal to Tamr using NaCl and acetic acid solutions was studied. Fruits at Khalal stage were harvested and washed with distilled water before being treated with ripening inducers: ۱. NaCl solutions, ۲. acetic acid solutions and ۳. Aqueous solution of NaCl (1%) and acetic acid. moisture, pH, colour, brix and textural firmness of the samples were monitored. Results indicated that during ripening the moisture content and colour changed significantly. The major change was observed for firmness where a maximum force for puncture test varied from about ۱۰۰۰ to ۵۰ g force for all samples after ۷۲ hours of incubation at ۴۰ °C. Harvesting at Khalal stage followed by treating the fruits with NaCl and/or acetic acid solutions and an incubation .stage at ۴۰ °C showed to be a promising method for accelerated ripening

کلمات کلیدی:

Accelerated ripening, acetic acid, Kabkab dates, NaCl

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