

Title Effect of maturity on quality and storage life of minimally processed shredded green papayas (*Carica papaya* L., cv. Keak Nual)

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Abstract

Shredded product from green papaya (*Carica papaya* L., cv. Keak Nual) at different maturity of 120, 180 and 240 days after full bloom (DFB) were stored at 10°C for monitoring the quality changes. Weight loss and color alteration of shredded papaya from 120 DFB fruit were significantly reduced compare with those from 180 and 240 DFB fruit ($p \leq 0.05$). There was no significantly difference of firmness in all treatments. The product from 180 DFB fruit showed highest acceptance score in color, texture, appearance and over all acceptances. However, shredded papaya in all treatments had shelf life of 4 days judged by the panelist. The results indicated that the shredded from young fruit had lower physical changes than mature fruit. Thus the consumer tended to accept the product from young fruit especially at 180 DFB than 240 DFB. Whereas the shredded from 120 DFB fruit was too young for preparing fresh cut product.