Title Infiltration of $CaCl_2$ to extend the shelf life of the minimally processed, peeled duku

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Abstract

Infiltration of $CaCl_2$ is to maintain the freshness and the quality of minimally processed duku. The fresh duku were peeled and the peeled duku were dipped in $CaCl_2$ (0, 1 or 2%) for 10, 20 and 30 minutes. After packed, the peeled duku were stored at 3 ± 1°C. The results show that the infiltration of 1% $CaCl_2$ for 30 minutes or 2% $CaCl_2$ for 20 minutes significantly inhibits the softness, the increase of total soluble solids and the decrease of total acid of the fresh peeled duku. Then, the optimal concentration, 2%$CaCl_2$ were infiltrated for 20 minutes to the peeled spotted duku. The infiltration of 2% $CaCl_2$ for 20 minutes insignificantly prevents those changes of the peeled spotted duku. The shelf life of the peeled fresh duku is 7 days.