

Title Evaluation of Quality Attributes of Fresh-cut Lettuce Stored at Different Temperatures
Author S.D. Cho, D.M. Kinn and G.H. Kim
Citation Book of Abstracts, Asia-Pacific Symposium on Assuring Quality and Safety of Agri-Foods, August 4-6, 2008, Radisson Hotel, Bangkok, Thailand.
Keywords lettuce; storage; fresh-cut

Abstract

This study was performed in an effort to standardize the quality of fresh-cut products. The quality of fresh-cut lettuce samples was measured against three storage temperatures: 20, 10 and 5°C. Sensory quality evaluations revealed the following: produce stored at 20°C lost its marketability in less than one day; produce stored at 10°C lost its marketability in less than two days; on the other hand, produce stored at 5°C, maintained its marketability for six days. At these respective points, browning started to occur around cut areas, and increased gradually once it began. Vitamin C content decreased with storage time, but storage at 5°C maintained vitamin content the longest duration. Finally, further examinations were performed on the sensory qualities of fresh-cut lettuce samples at four levels of increased browning. Up to the third level, the product score for marketability was 5.6.