

Title Storage of minimally processed cabbage in different packaging systems
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Abstract

Stability of fresh-cut cabbage packed in low density polyethylene under active modified atmosphere and in expand polystyrene trays wrapped with PVC was evaluated. Fresh-cut product was stored for 16 days in a cold room at $5^{\circ}\text{C} \pm 1^{\circ}\text{C}$ e $95 \pm 5\%$ RH and in a refrigerated display, similar to the ones found in convenient stores. The following variables were analyzed: O_2 and CO_2 inside the package headspace; browning increment, luminosity, polyphenoloxidase and peroxidase activities, pH, titratable acidity; soluble solids, fresh mass loss, and ascorbic acid content. Stability of fresh-cut cabbage showed high in temperature of 5°C when compared in the storage in the refrigerated display. Active modified atmosphere was not effective extend the shelf life of fresh-cut cabbage when compared to the other treatments. LDPE packaging was more adequate for cut cabbage storage. However, PVC wrapping also presented satisfactory effects. Research supported by FAPESP