

Title Influence of high carbondioxide pressure on some biochemical changed of longan cv. Daw Fruit

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Abstract

The research was designed to study the effects on some biochemical changed of longan fruit. Longan cv. Daw fruit were treated with CO₂ at pressure 2 kg/cm² for 1 hr, 2 kg/cm² for 2 hr and non treated. The treated and non treated fruits were then packaged in foam tray, wrapped with 11 µm PVC film and stored at 5 C, 95 % RH for 24 days. Pericarp browning, polyphenol oxidase (PPO) activity, titratable acidity (TA), aril PH and reducing sugar were monitored during storage. The result showed that high CO₂ pressure also reduced pericarp browning and polyphenol oxidase (PPO) activity, however TA tended to increased but aril PH and reducing sugar tended to decreased.