

Title Minimal processing of papaya for quality maintenance and shelf life
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Abstract

The effect of different types of semi permeable films, sanitizing agents and antioxidant solutions on quality maintenance and shelf life of minimally processed freshly cut papaya cubes was evaluated during storage at $5\pm 1^{\circ}\text{C}$ (RH 85%) and ambient temperature ($20\pm 1^{\circ}\text{C}$). Storage life of papaya cubes stored at ambient temperature irrespective of treatment with antioxidants and sanitizing agents was maintained up to 2 days. Papaya cubes treated with antioxidants showed minimum changes in colour with least browning. In the initial stages of storage, TSS of the cubes packed in semi permeable films with out antioxidants increased. Total soluble solids, acidity, vitamin C, β -carotenes, firmness of the cubes was maintained up to 16 days with good physico chemical characteristics and nutritional composition when sanitized with sodium hypochlorite (100 ppm) for 2-3 min, treated with antioxidant (citric acid 1% W/V) for 30 s and packed in $19\ \mu$ semi permeable film and stored at $5\pm 1^{\circ}\text{C}$.