

Title Effect of pre-storage heat treatment on enzymological changes in peach
Author Parshant Bakshi and F. A. Masoodi
Citation Journal of Food Science and Technology, 47, Number 4, 461-464, 2010
Keywords Peach; Heat treatment; Pectin; Polyphenol; Polyphenoloxidase; Polygalacturonase

Abstract

Peach (*Prunus persica* (L.) Batsch) fruit was subjected to hot water and moist hot air treatment at varying temperatures. The activities of polyphenoloxidase (PPO) and polygalacturonase (PG) were monitored during storage for 0, 3 and 6 days. PPO activity decreased in all treatments during storage. This decrease was more in hot water treated fruits than in hot air. PPO activity decreased with the increase in treatment duration. However, the PG activity increased in heat treated fruits as well as control. This increase was more in mild heat treatments as compared to severe heat treatment. Both polyphenol and pectin contents decreased during storage in both heat treatments.

<http://www.springerlink.com/content/y1ku11j53n807281/fulltext.pdf>