Abstract:

Ready-to-eat mixed salad product (lettuce, chicory and onion) was prepared using three polymeric films with different permeabilities (Cryovac PD961, Globen LF512 and Cryovac PE65S)) and two modified atmosphere conditions (2% O_2-3% CO_2 for active mode, and 20.9 O_2-0.03 % CO_2 for passive mode) at 4ºC. Physical and microbiological quality attributes, as well as appearance, were monitored for 18 days. Best results were obtained for Cryovac-PE65S polymeric film for both atmosphere conditions. In another trial and using the selected film, the effect of ascorbic acid 0.5%) in preventing browning reactions, was studied at the same storage conditions. Quality attributes were followed in the same way. When ascorbic acid was used the salad remained without significant difference till the 13th day with respect to appearance, off-flavour development and microbiological populations.