

短波紫外线处理对香菇采后品质的影响 Effect of UV-C Treatment on Post-harvest Storage Quality of Shiitake Mushrooms

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关键词: 香菇 贮藏 短波紫外线 品质

摘要: 研究了不同辐能流短波紫外线照射处理对采后香菇在4℃贮藏期间主要生理及品质指标的影响。结果表明: 经2.0kJ/m<sup>2</sup>或4.0kJ/m<sup>2</sup>的短波紫外线处理后, 可以显著抑制香菇硬度和丙二醛(MDA)含量的上升, 延缓还原性糖与维生素C的下降并使维生素C含量维持在较高水平, 同时促进了类黄酮的次生代谢合成, 从而较好地保持香菇的感官品质和营养价值, 延长香菇的贮藏保鲜期。这些结果表明, 短波紫外线处理对采后香菇的贮藏保鲜具有潜在的应用前景。The effects of different dose UV-C treatments on main physiological and quality parameters of shiitake mushrooms during storage were investigated. The experimental results indicated that 2.0kJ/m<sup>2</sup> and 4.0kJ/m<sup>2</sup> UV-C treatment significantly inhibits the increase in firmness and malonaldehyde (MDA) contents, delays the decrease in reducing sugar and vitamin C contents, and promotes synthesis and accumulation of flavonoid, therefore maintaining better quality, nutrition and extending the shelf life of shiitake mushrooms compared with the control treatment. The results suggested that UV-C treatment has the potential to apply on extending the shelf life of shiitake mushrooms.

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