

黄金梨CA和MAP贮藏保鲜试验 Effect of CA, MAP and 1-MCP on Browning Inhibition and Fresh-keeping of Whangkeumbae Pear

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关键词: 黄金梨 保鲜 标准气调 自发气调 1-甲基环丙烯 组织褐变

摘要: 研究了黄金梨不同浓度1-MCP处理后, CA和MAP贮藏条件对果实的防褐保鲜效果。结果表明, 3.0%O₂+0.5%CO₂组合贮藏黄金梨防褐保鲜效果较好, 可保持果实较高硬度, 完全抑制黑皮, 明显降低果心褐变指数; 在CA贮藏条件下使用1.0μL/L 1-MCP易对果实产生CO₂伤害。挽口和薄袋扎口贮藏结合0.5μL/L 1-MCP处理能获得良好的防褐保鲜效果; 在无1-MCP处理条件下, 厚袋扎口处理能起到良好的自发气调作用, 而1-MCP处理的果实则产生不同程度的CO₂伤害。‘Whangkeumbae’ pear was treated with 1-MCP at different levels, along with the control atmosphere and modified atmosphere packing, to study browning inhibition and fresh-keeping. The results showed that gas composition of 3.0%O₂ and 0.5%CO₂ is suitable for storage of ‘Whangkeumbae’ pear, keeping higher firmness, inhabiting black skin completely, reducing core browning index significantly. The concentration of 1.0μL/L 1-MCP induced CO₂ injury to fruits stored in control atmosphere. Fruits with 0.5μL/L 1-MCP treatment had good effect of browning inhibition and fresh-keeping, whatever stored in unpacked thick bags or packed thin bags. Application of only packed thick bags applied gains a good modified atmosphere effect, while treatment with 1-MCP results in CO₂ injury fruits at different levels.

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