

低温气调贮藏下氧气含量对双孢蘑菇品质的影响 Effects of Oxygen Concentration on Storage Quality of Agaricus bisporus under Low Temperature and Controlled Atmosphere Storage

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关键词: 双孢蘑菇 气调贮藏 氧含量 贮藏品质

摘要: 研究了在3℃低温和95%相对湿度的气调条件下, 贮藏环境中O<sub>2</sub>含量对双孢蘑菇采后贮藏品质的影响。结果表明, 体积分数为5%的低氧含量能够有效地抑制双孢蘑菇的呼吸强度, 并延迟呼吸高峰的出现; 随着贮藏环境中O<sub>2</sub>含量的降低, 双孢蘑菇的失重减少、褐变程度降低、软化速度减缓; 低氧含量能够使双孢蘑菇保持较高的可溶性固形物含量, 延缓其成熟。The effects of oxygen concentration on storage quality of Agaricus bisporus were studied at 3℃ and 95% relative humidity under controlled atmosphere storage. The results show that 5% oxygen concentration inhibits the respiration and postpones the arrival of respiratory climacteric of mushroom. Weight losing rate, browning degree and firmness of Agaricus bisporus all decreases with the reduction of oxygen concentration. The soluble solid of mushroom is maintained and the ripening is delayed with the low oxygen concentration.

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