

减压贮藏对软溶质水蜜桃采后生理和品质的影响 Effects of Hypobaric Storage on Postharvest Physiology and Quality of Flesh-melting Textured Juicy Peach

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关键词: 水蜜桃 减压贮藏 采后生理 品质

摘要: 研究了(10±5) kPa和(80±5) kPa不同减压冷藏及常规常压冷藏对软溶质水蜜桃贮藏期间生理生化和主要品质指标的影响。结果表明,减压处理可显著减少乙烯释放量和抑制呼吸代谢,减少贮藏期可滴定酸、维生素C的损失,保持果肉硬度和色泽;能够有效保持超氧化物歧化酶、过氧化氢酶的活性,延缓细胞膜通透率的增大,从而减轻冷害的发生和延缓贮藏期的品质劣变。采用(10±5) kPa压力处理保鲜效果最好,经30 d冷藏和3 d常温货架期后,仍能正常后熟,未出现絮败、褐变等冷害现象,保持了水蜜桃独特的品质。The effects of hypobaric storage under different pressures on the physiological and quality characteristics of flesh-melting textured juicy peach fruit were studied. The pressures were controlled at (10±5) kPa and (80±5) kPa, respectively with air storage as control. The results indicate that hypobaric storage not only significantly slows down respiratory and ethylene production rates, but also inhibits the decreases of fruit firmness, L\*, titratable acids and Vitamin C contents. Hypobaric storage can maintain higher SOD and CAT activities, maintain the stability of membrane system, and retard occurrence of senescence and decay. Hypobaric storage under (10±5) kPa can extend the storage life up to 30 days. It is concluded that the hypobaric storage is an effective method of prolonging the postharvest life of juicy peach fruit.

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