

纳他霉素对芦笋品质及内源游离态多胺含量的影响 Effect of Natamycin on Quality and Free Polyamines of Postharvest Asparagus

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关键词: 芦笋 保鲜 品质 纳他霉素 游离态多胺

摘要: 为考察纳他霉素在芦笋保鲜中的作用,研究了不同浓度纳他霉素处理后芦笋的呼吸速率、色泽、剪切力、失重率、细菌和霉菌数量等芦笋品质指标及游离态多胺的变化。研究表明:纳他霉素可有效抑制芦笋的呼吸速率,降低其失重率,较好地保持芦笋的外观色泽,维持芦笋的质地在一定水平内,能降低芦笋贮藏过程中的霉菌1~3个数量级。纳他霉素还可抑制腐胺含量的上升,使精胺和亚精胺出峰时间缩短且峰值增加。 In order to determine the impacts of natamycin on postharvest asparagus, respiratory rate, color, shear force, weight loss, free polyamines, bacterial and mold count were examined under low temperature. The results indicate that the natamycin treatments reduce respiratory rates of asparagus, inhibit the increases of weight loss and putrescine content, and cut down the total molds of 1~3 orders of magnitude effectively. The peaks of spermine and spermidine appear earlier in natamycin treatments and their contents are increased. Moreover, the asparagus with natamycin has better appearance and texture.

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