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### Effect of High Electric Field on Shelf Life of Strawberry

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An effort was made to elongate the shelf life of strawberries by the alternating current (60 Hz) high electric field (HEF). An internal voltage was measured in a strawberry by applying a 430 kV/m external electric field. Treatment periods (0.5-1.5 h) with the HEF (430 kV/m) was found to be effective for strawberries, but continuous HEF treatment was more effective. Because continuous HEF treatment without packaging caused excessive rotting of strawberries, strawberries were packed in polyethylene trays (OPS, P-11) and continuously treated with HEF. The HEF was then continuously applied to the strawberries. Strawberry rotting by continuous HEF for 6 days at 20°C and by electric fields of 0, 11, 22, 33 and 44 kV/m resulted in 80, 60, 50, 30 and 0% rotted samples, respectively. No significant differences were observed in surface color, pH, acidity and sugar contents between

samples.

**Keywords:** [strawberries](#), [shelf life](#), [high electric field](#)

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