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Czech J. Food Sci.

**Fuentes-Pérez M.C.,
Nogales-Delgado S.,**

Ayuso M.C., Borroyo-Gil D.:

Different peach cultivars and their suitability for minimal processing

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Consumption of minimally processed fruits has been increased lately mainly due to their fresh-like quality characteristics. One of the major alterations that limit the shelf-life of these products is browning caused by polyphenol oxidase (PPO) activity on phenolic compounds. Six yellow-flesh peach cultivars, Spring Lady, Royal Glory, Ruby Rich, Summer Rich, Ryan Sun, and O' Henry, were selected. Peaches were hygienised and then samples were processed in a clean room. Slices were washed in cold tap water, dried, packaged in modified atmosphere, and stored at 4° C during 9 days; physicochemical and other quality parameters were studied. Principal

Component Analysis (PCA) and correlation study were carried out in order to evaluate the relation between variables and cultivars. In conclusion, Spring Lady, Royal Glory, and Ruby Rich cultivars were the cultivars that offered the most suitable fruits for fresh-cut processing, mainly due to their low BP and PPO activity.

Keywords:

fresh cut fruit; visual quality; enzymatic browning; phenolic content; polyphenol oxidase

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