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Quality Changes in Carrot Slices, Sticks and Shreds Stored at Various Temperatures

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Quality changes in carrot slices, sticks, and shreds were not similar during storage at 0°, 5° and 10°C. The surface area per gram of tissue, respiration rate, and weight loss were greater with shreds than with slices or sticks. The total microbial count increased on all cuts during storage and the greatest increase was on shreds. Shear force of the sticks was greater than that of slices and shreds throughout storage. Chroma values for all types of cuts generally decreased during storage. These results indicate that carrot shreds quality cannot be maintained as well as that of slices and sticks during low temperature storage.

Keywords: [carrots](#), [fresh-cut](#), [respiration rate](#), [weight loss](#), [microbial count](#), [shear force](#), [color](#)

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