

[Available Issues](#) | [Japanese](#)

Author: [ADVANCED](#) | Volume Page
Keyword:



[TOP](#) > [Available Issues](#) > [Table of Contents](#) > [Abstract](#)

Food Science and Technology International, Tokyo

Vol. 3 (1997) , No. 2 pp.154-156

Evaluation of the Effects of Freezing on the Preservation of Shiitake Fruit Bodies and Lenthionine Formation after Freezing

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(Received: September 13, 1996)

The effects of freezing-thawing on the physical and chemical properties of shiitake were evaluated. It was observed that freezing-thawing did not cause apparent changes in the physical state of shiitake, although a characteristic sulfurous odor was observed. It was demonstrated that lenthionine was produced during the thawing of shiitake. The amount produced varied with the conditions of both freezing and thawing. The conditions tested, freezing at -10°C and thawing at 37°C were found to be suitable for the production of lenthionine.

Keywords: [shiitake](#), [lenthionine](#), [freezing](#), [thawing](#)

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To cite this article:

Masahito SUIKO, Kazuo NISHIYAMA, P.H. Prasantha FERNA
Michio MIURA and Hirohisa OMURA, **Evaluation of the Effec
Preservation of Fresh Shiitake Fruit Bodies and Lenthionine**
FSTI. Vol. **3**, 154-156. (1997) .

doi:10.3136/fsti9596t9798.3.154

JOI JST.JSTAGE/fsti9596t9798/3.154