Screening of Various Antibrowning Agents in Apple Slices and Survey of Fresh-cut Products in Spring Season

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This study was conducted to investigate the antibrowning agents of apple slices that were stored during 8 months, and survey of fresh-cut products in spring season. Apples were washed and cut into slices with a ceramic knife. The apple slices were dipped in various treatment solutions (1, 2, 3, 4, 5% ascorbic acid, citric acid, calcium ascorbate, NaCl, and NatureSeal) for 1 min. The 2% NaCl, calcium ascorbate, and NatureSeal solutions reduced browning and maintained the best appearance of apple slices. NaCl is a food preservative, so antibrowning treatment with 2% NaCl can be a practical method to delay browning of apple slices stored during 8 months. The most popular items for fresh-cut products were apple, pear, grape, cherry tomato, pineapple, orange in spring season, and the fruits were either alone or mixed packed in PET tray. Pineapple alone or mixed products were high in CO₂ contents and off-odor, while cherry tomato and grape products were low in CO₂ contents and off-odor. Seasonal fresh-cut products need to be monitored to establish distribution limits of products.

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