

Effect of chemical preservation on browning and keeping quality of fresh cut apple slices during cold storage

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Abstract : This experiment was carried out during 2013 and 2014 seasons to study the effect of ascorbic acid 2%, citric acid 2% and cysteine 0.5% on browning and keeping quality fresh cut of apple slices cv. 'Anna' during cold storage at 4°C. Weight loss, decay, titratable acidity, total soluble solids and total phenols content were determined. Results showed that slices were treated had lower significant of weight loss, decay and total soluble solids % while, titratable acidity % and total phenols contents decreased with prolonged cold storage periods in both seasons. Slices treated with ascorbic acid 2 % and citric acid 2 % recorded lowest weight loss and decay % while, total acidity % and phenols content were highest in compared with other treatments and control. No significant effect on total soluble solids % was observed in both seasons.

Key words: fresh cut, apples, ascorbic acid, citric acid and cysteine.

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