

II CONGRESO IBEROAMERICANO DE INGENIERÍA DE ALIMENTOS
"Tecnologías para el procesamiento y conservación de alimentos"

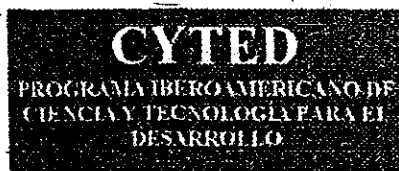


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**RESÚMENES DE
TRABAJOS**



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PPO ACTIVITY OF PEAR REDUCED BY CA STORAGE

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The enzymatic browning of fruits during storage may cause undesirable quality changes, specially of colour. During storage of fruits, polyphenoloxidase (PPO) activity and browning were reported by several authors to vary in different ways, depending on species, cultivar, picking maturity, storage conditions, etc. PPO soluble content and browning were, in most cases, found to increase during normal atmosphere. The use of controlled atmosphere (CA) storage may succeed to reduce these processes.

Although there are studies in literature on PPO of pears, very scarce, if none, information is available on PPO of 'Rocha' pear.

The objective of this work was to evaluate the effects of CA storage (low oxygen and carbon dioxide contents) on PPO activity of pear (cv. Rocha), in comparison to storage in normal atmosphere. PPO activity of CA stored pears was found to be significantly lower than in the fruits stored in air, indicating that there was an effective control of PPO activity by the CA storage.

Information regarding the response of PPO activity of pears (cv. Rocha) to CA conditions would be very useful in order to help understand colour changes during storage, and to select the best CA composition for this cultivar preservation. Therefore, further research is required concerning the enzyme activity of the fruits stored under different sets (oxygen and carbon dioxide levels) of CA composition.

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